

# <sup>super</sup> Food Ideas

**Christmas  
made easy**

**55** FESTIVE RECIPES  
to take you from  
drinks to dessert

**How to: stress less**  
**15** make-ahead  
mains & sweets

## Christmas checklist

- \* turkey with a twist
- \* no-baste ham
- \* hot & cold Christmas
- \* nibbles for drinks



**show-stopper!**

**BERRY & COCONUT  
CHRISTMAS TRIFLE**  
PAGE 24



**414**  
*recipes & tips!*



**GINGERBREAD  
HOUSE** p115



**GINGER BEER  
GLAZED HAM** p100

**CHRISTMAS  
CAPRESE  
WREATH**  
p71



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**tested & trusted**  
**recipes for all the family**



# Cinnamon Star Briache

## Ingredients

### Dough

- 1 sachet (600g) Lighthouse Crusty White Vienna Bread Mix
- 125ml milk, lukewarm
- 125g butter, soft
- 4 eggs, lightly beaten
- 100g white sugar
- Yeast sachet (included in pack)

### Cinnamon Sugar Filling

- 125g butter, soft
- 5 tbsp raw sugar
- 5 tbsp white sugar
- 2 tbsp cinnamon

Slices of strawberry to decorate

### Glaze (optional)

- 40g icing sugar
- 80ml water

Makes: 1 large Star Briache

Prep Time: 45 mins (plus proofing)

Cooking Time: 35 mins

## Method

1. Combine milk, butter and eggs in a large mixing bowl and mix gently. Add bread mix, sugar, yeast and mix with a fork to form dough. Turn out onto a well-floured surface, kneading for 8-10 minutes (apply flour to prevent sticking) until the dough is smooth, soft and elastic.
  2. Place dough into a lightly greased bowl, cover with a damp cloth then leave in a warm place until dough doubles in size (approx. 45-60 minutes).
  3. Meanwhile, make cinnamon sugar filling; in a bowl combine butter, sugars and cinnamon. Preheat oven to 180°C (160°C fan forced).
  4. Remove dough from bowl, knead for 1 minute. Divide dough in half and roll out two 28cm circles. Place one of the circles on a lined baking tray.
  5. Spread cinnamon filling evenly over the base, leaving a 3cm border all the way around. Carefully align the second circle over the top of the first circle and gently press edges together.
  6. Make gentle impressions for half and quarter. Place a small drinking glass in the centre of the dough as a guide to keep the centre neat. Cut along the marks made for half and quarter, cutting each of these into half (see image) and half again to make 16 pieces. Remove the glass.
  7. Take two slices at a time (see 7a) and gently twist as close to the centre as possible to form the points of your star; twisting two more times (see 7b). Pinch ends together firmly (see 7c) to ensure they hold while baking. Repeat on all remaining slices until complete.
  8. Place star briache into the oven, bake for approximately 20 minutes or until golden brown.
  9. To make glaze: combine sugar and water in a pot, bring to boil and simmer for 5 minutes. Allow glaze to cool slightly before brushing over the bun. Decorate with sliced strawberries if desired.
- Variations: Add dried fruits, nuts or chocolate to cinnamon sugar filling.



For more recipes visit:  
lighthousebaking.com.au

[f /BakeMyOwn](#)

*Season's Greetings  
from the Lighthouse Family*



Step 6



Step 7a



Step 7b



Step 7c



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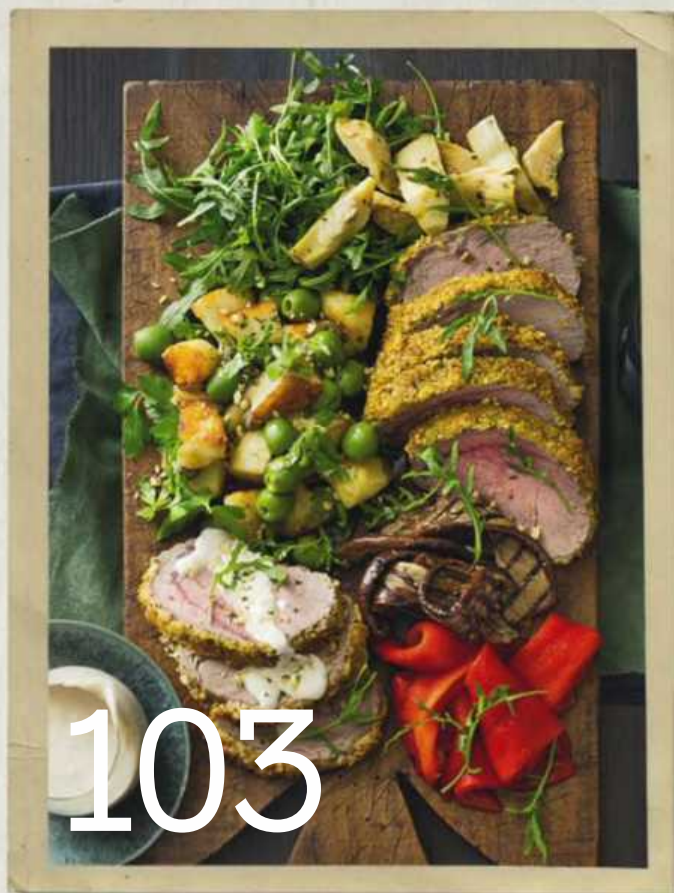
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### Kim says:

I love the fresh flavours and coconut custard in this trifle. It'll be a dessert you turn to for years to come!

**RECIPE** Claire Brookman  
**PHOTOGRAPHY** Andrew Young  
**STYLING** Kristen Wilson  
**FOOD PREP** Emma Braz





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*Don't forget!*

**OUR JAN/FEB 2016  
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# TO BETTER HEALTH

BOOST YOUR ENERGY AND WELLBEING WITH A HEALTHY DIET.  
A DAILY SERVE OF VAALIA YOGHURT IS A GREAT PLACE TO START.

## THE AUSSIE HEALTH DISCOVERY

Vaalia and taste.com.au recently joined forces to create a national health survey – the Great Aussie Health Discovery. The mission behind the survey was to find out what is in the average Australian's meal plan each day and ways to make daily meals more healthy.

## DAILY DAIRY INTAKE

Out of the 6000 people who participated, the survey revealed that 83 per cent of Australians are not getting enough dairy. We should be eating three serves of dairy a day to meet our daily calcium requirements. The good news is that 200 grams of yoghurt provides one serve of dairy for the day.

## ARE YOU HAPPY ON THE INSIDE?

According to the survey, two in three Australians are experiencing a digestive health symptom. You can help support your digestive system with a healthy intake of probiotics – the essential helpful bacteria that keeps your gut balanced. The survey showed that only one in three

people had eaten a probiotic food in a typical three day period. The most common type of probiotic is yoghurt. Vaalia yoghurt is different to other yoghurts as it contains the special combination of three active probiotics – Acidophilus, Bifidus and Lactobacillus GG (LGG®). Vaalia is the only yoghurt in Australia that contains LGG®. Regular consumption of LGG® helps to support a healthy immune system, protect intestines from harmful bacteria, re-establish good bacteria, and balance the good and bad bacteria in your digestive system.

## A LOT OF GOOD

It's easy to increase the dairy and probiotics in your diet with the deliciously creamy range of Vaalia yoghurts. Breakfast is the best place to begin and Vaalia has a handy selection of 'Breakfast to go' with either muesli or toasted oats. Add fresh fruit to the Low Fat range for a healthy start or mix it all up in a smoothie. Yoghurt is a great, filling mid morning or afternoon snack, and the special whipped yoghurts make a tempting dessert.

*Vaalia yoghurt is a delicious  
source of dairy and probiotics.*





# CH-CH-CHANGES

Proud as I am of my perfected Christmas Day dishes, after years of cooking them, I think they may have turned from loved tradition to boring old-hat



**G**rowing up, we weren't big on Christmas traditions. Don't get me wrong, everything was geared to making the day wonderful and the kids feel special, but when it came to the food, we ate what my mother was inspired to make. Always delicious, always amazing, but always different.

At my place on Christmas Day, I am so wedded to my regular recipes that some might say (although not to my face) that the menu is a little predictable. There's a fine line between tradition and recipe repetition, and I think I've crossed it.

This year, I'm determined to mix it up. Really! I *am*! Goodbye, laborious glazed ham; hello, easy No-baste Cider Glazed Ham (p89). In this incredible recipe, the ham sits upside-down in the glaze, soaking in the rich flavours. Toodle-oo, boring antipasto and hi-de-hi, bruschetta, served three ways (p73). I'm also going to make the Roast Veal with Orange Hazelnut Crust (p100) from our Hot or Cold feature. The genius of this recipe is that I can make it the day before and then serve it as a beautiful and generous platter the next day (p103). New traditions have to start somewhere, right?

*Rebecca*

REBECCA COX, EDITOR



**"CAN YOU GUESS THE FLAVOURS IN THIS TRIFLE?"**

## We're excited about:

- #1 SAVING TIME ON THE BIG DAY** by making amazing trifles the day before. Imagine not having to think about what you're making for dessert (p34)!
- #2 EATING EDIBLE GIFTS** Get the kids in the kitchen to make super-cute Christmas tree-shaped goodies to give away to loved ones (p107).
- #3 STILL WANTING TO COOK** even in the midst of the heat and festive madness, with inspiring midweek meals from around the globe (p48).

## MEET NAGI

**+** We're thrilled to be working with Nagi Maehashi, the inspiring and passionate cook/photographer/writer and all-round lovely person behind Australia's top food blog, RecipeTin Eats.

**+** Like us, Nagi believes you don't have to compromise on flavour to create fast and budget-minded recipes. Perfect fit!

**+** I really urge you to check out her fabulous recipes, amusing musings and drop-dead gorgeous photography at recipetineats.com. You're welcome.



**TWICE AS NICE:**  
NAGI'S RECIPES USE ONE FLAVOUR  
BASE TWO WAYS TO SAVE YOU  
TIME, WHILE STILL CREATING  
INCREDIBLY DELISH DISHES

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We thought we'd make it official! Look out for our new Tested and Trusted logo on features. They're tested by us, so you can trust our recipes work.



*get in touch*



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PREMIÈRE<sup>™</sup>  
— DESSERTS —

# A Dessert Revolution



BRINGING A TASTE  
OF FRANCE TO  
FROZEN DESSERTS





# CHRISTMAS RECIPES...

It's the one day of the year that's totally devoted to food, and we have all the recipes you need to make your day go off like a Christmas cracker.

## SIDES, STARTERS, SALADS & SNACKS



Asparagus, Lemon and Pecan Wild Rice Salad



Barbecued Prawn and Mango Lettuce Cups



Caramelised Tomato and Goat's Cheese Bruschetta



Chargrilled Nectarine and Prosciutto Bruschetta



Chargrilled Sweet Potato, Peach and Rocket Salad



Christmas Caprese Wreath



Creamy Mashed Potato and Chive Bake



Fancy French Onion Dip



Fetta, Honey and Date Dip



Mini Prawn Cocktail Pappadums



Mixed Greens Salad with Toasted Almond Dressing



Pea and Radish Bruschetta



Potato and Caramelised Onion Cake



Seven-layer Mexican Dip



Warm Honey-roasted Pumpkin, Silverbeet and Currant Salad

## BEEF, PORK & LAMB



Ham and Baked Ricotta Cheesecake Platter



No-baste Cider-glazed Ham



Pineapple and Ginger Beer Glazed Ham



Pistachio and Olive Stuffed Pork Belly



Roast Pork with Apricot and Grape Stuffing



Roast Pork and Fresh Pear Salsa Platter with Green Chilli Salsa Verde



Roast Veal with Orange Hazelnut Crust



Smoky Southern-style Beef with Freekeh and Cranberry Salad



Vitello Tonnato Platter

## COVER RECIPE

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*All things bright and beautiful... This glorious trifle will be the star of the table at your fab family Christmas. Hallelujah!*

Berry and Coconut Christmas Trifle



## CHICKEN & TURKEY



Crispy Skinned Turkey Breast with Hazelnut And Sage Butter Sauce



Ploughman's Platter with Roast Vegetable Scones



Prosecco-poached Turkey with Thyme Gravy



Roast Turkey with Cherry, Balsamic and Thyme Stuffing



Turkey and Cranberry Platter with Crunchy Stuffing



Turkey and Roast Vegetable Patties with Cranberry Dressing



Turkey Wellington



Cajun Seafood Boil

## SEAFOOD

## SWEETS



Cecilia's Royal Plum Pudding



Chocolate Cherry Cheesecake Trifle



Chocolate Gingerbread Trees



Christmas Meringue Trees



Christmas Tree Brownies



Coffee, Hazelnut and Chocolate Mousse Trifle



Frozen Eggnog with Gingerbread Crumble



Ginger and Pistachio Fridge Cake



Gingerbread Dipping Spoons



Gingerbread Trifle with Spiced Caramel Sauce



Gingernut Cheesecake Tart with Sticky Maple Pears



Ginger Shortbread Fruit Mince Tarts



Lime and Olive Oil Coconut Cake



Malted Shortbread Trees



Mini Christmas Puddings



Mixed Berry and Vanilla Bean Trifle



Rainbow Party Trifle



Sticky Gingerbread Pudding with Butterscotch Sauce



White Chocolate and Mango Ice-cream Pudding



White Christmas Tree Pops



White Peach Mimosa Trifle



*Sugar and spice and all things nice that's what gingerbread houses are made of.*

Gingerbread House



# OUR RECIPES...

It might be the festive season but there's still dinner to cook every night. These midweek meals will inspire in the midst of the mayhem.

## CHICKEN



Chinese Broccoli with Oyster Sauce and Marinated Chicken



Crunchy Chicken Katsu



Persian-style Meatballs with Crispy Sumac Pitta



Portuguese Peri Peri Chicken Burgers with Potato Wedges

## VEGETARIAN



Cauliflower and Fetta Fritters

## BEEF, PORK & LAMB



Beef Short Ribs with Grilled Potato Salad



Charred Hot Dogs with Spicy Mayonnaise



Crispy Lamb Samosas with Fresh Mango Salsa



Cuban Mojo Marinated Pork Cutlets with Corn and Capsicum Salsa



Rigatoni Pasta Bake with Garlic Bread Topping



Ham, Salami and Cheese Stromboli



Lamb Dhal Makhani



Coconut and Lime Fish Tacos with Cucumber Salad

## FISH & SEAFOOD



Middle Eastern Lamb Koftas with Aromatic Lentil Rice



Garlic Lime Marinated Prawns with Green Rice

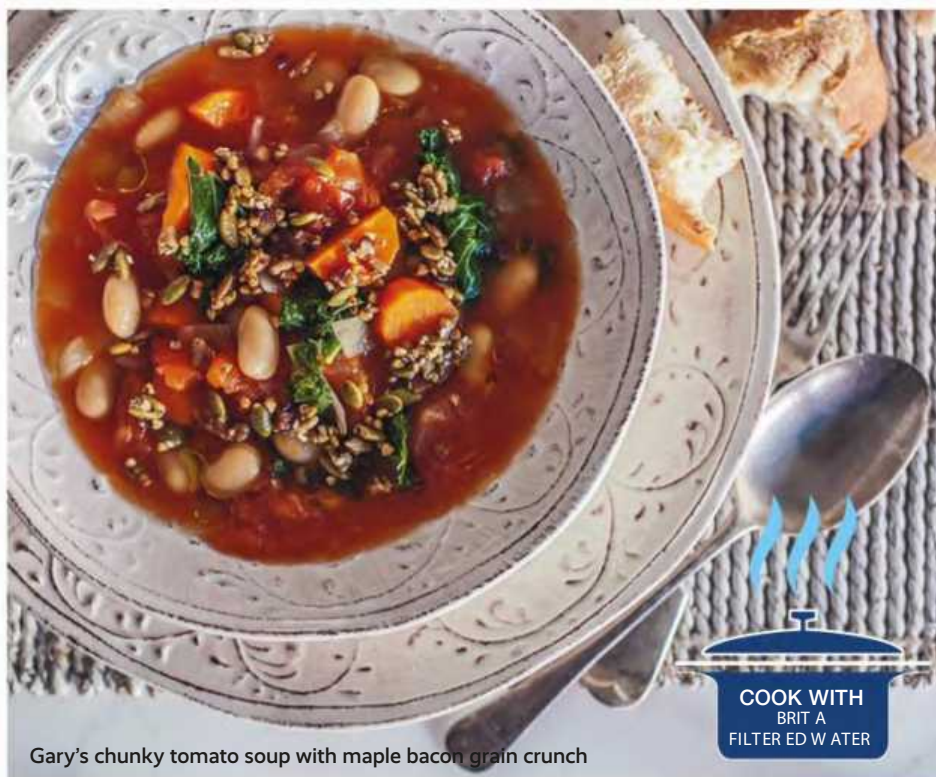
## SWEET

*Super-cute and hydrating, perfect for the kids on a hot summer day*

Watermelon Ice-blocks

18





Gary's chunky tomato soup with maple bacon grain crunch

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GARY MEHIGAN

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# your food ideas

Like something? Hate something?  
Cooked something? Took a picture of it?  
We love all your feedback!



LITTLE MONSTER  
CAKE (OCTOBER, P94)

## f LOVABLE LITTLE MONSTER

I made the Little Monster Cake (October, p94) for my nephew Luke's 11th birthday, as he is a little monster but I love him to bits. I also made the Fergus the Fox Cake (September, p92) for my daughter Heidi's birthday, as she is one foxy girl! *Carolyn Gregory, via Facebook*

## f Baking outback

The September cover – Cheesy Stuffed Pasta Shell Bolognese Bake (p16) – caught my sister's eye and we knew we had to make it. We live in outback Queensland and couldn't get large pasta shells, so we made them out of lasagne sheets which we filled with the ricotta mix. *Miriam McArdle, via Facebook*

get in touch



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**Harvey Norman**

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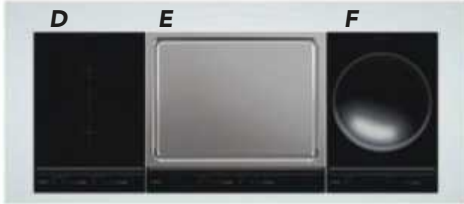


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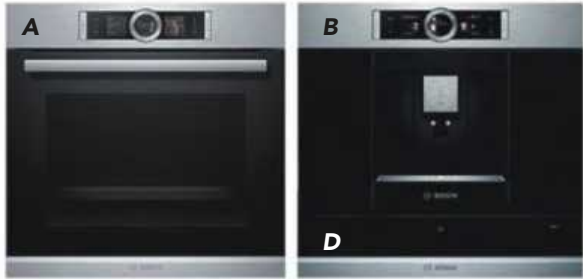
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- D. 600mm Pyrolytic Oven HBG672BS1A \$2199
- E. 38L Steam Oven CDG634BS1 \$2999

PACKAGE TOTAL: **\$9,495** | **BONUS \$500 EFTPOS CARD\***







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- |  |            |          |
|--|------------|----------|
| <b>A.</b> Built-In Coffee Machine                      | CMS645X    | \$4590   |
| <b>B.</b> 150mm Warming Drawer x2                      | CTA15X     | \$1690ea |
| <b>C.</b> 600mm Pyrolytic Oven                         | SFPA6395X  | \$3290   |
| <b>D.</b> 600mm Compact Combi Steam Oven               | SFA4395VCX | \$3990   |
| <b>E.</b> 14-Place Setting Fully Integrated Dishwasher | DWAFI314   | \$1850   |
| <b>F.</b> 900mm Gas Cooktop                            | PGA95F-4   | \$2690   |
| <b>G.</b> 900mm Built-In Downdraft Rangehood           | LIFTFPX900 | \$5790   |

**PACKAGE TOTAL: \$25,580**



<b>A.</b> 450mm Linear Convection Microwave Oven	SC45MCNE2	\$3490
<b>B.</b> 900mm Undermount Rangehood	PUM90X	\$1150
<b>C.</b> 900mm 'Victoria' Dual-Fuel Cooker	TRA93BL	\$6990
<b>D.</b> 450mm Linear Steam Oven	SC45VNE2	\$3490

**PACKAGE TOTAL: \$15,120**

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# Healthy kitchen



**Claire says:** Christmas is always an indulgent time of rich food and maybe a little too much party tipling! Keep hydrated with plenty of water and balance the bingeing with lighter options from this issue



**BARBECUED PRAWN & MANGO LETTUCE CUPS**

pg 74



**PEA AND RADISH BRUSCHETTA**

pg 73



**CRISPY LAMB SAMOSAS WITH FRESH MANGO SALSA**

pg 50



**ASPARAGUS, LEMON AND PECAN WILD RICE SALAD**

pg 80

## Christmas lights

We're so lucky to celebrate Christmas in summer. We can offset all that rich food - not to mention alcohol! - with fresher, lighter options, such as seafood paired with crunchy salads made with grains and nuts, and punchy mango salsas. Salad greens and soft-leaf herbs like basil and coriander add flavour without kilojoules, and jugs of iced water will keep you hydrated as the weather warms up.



**FRESH MEDJOOL DATES** A great snack or energy booster, dates are high in fructose and glucose, but their high fibre content means they're also low GI. These soft, caramelly treats are packed with B vitamins and minerals, too. Try our Middle Eastern-style Fetta, Honey and Date Dip (p77).

## Recipe know-how:

- + We use Australian standard measures.
- + In liquid measures, 250ml = 1 cup.
- + Dry ingredients are measured in level 1 cup, ½ cup, ⅓ cup and ¼ cup measures.
- + 1 tablespoon = 20ml (note NZ, US and UK tablespoon = 15ml).
- + 1 teaspoon = 5ml.
- + We use 59g to 60g eggs.
- + We use 1100-watt microwaves, unless otherwise specified.

## Nutrition know-how:

- + **HEART-FRIENDLY:** Low saturated fat, high fibre, lower sodium with heart-friendly foods. Desserts that are based on low-fat dairy without fruit/grain ingredients don't need to be high fibre.
- + **DIABETES-FRIENDLY:** Low saturated fat, high fibre, lower sodium with lower GI carbs.
- + **HEALTHY:** Low saturated fat, less than 3000kJ and 800mg sodium per main meal.
- + **VEGETARIAN:** No meat, fish or poultry but may contain eggs and/or dairy.

	LOW KILJOULE	LOW FAT	LOW SAT FAT	HIGH FIBRE	LOWER SODIUM
Main meal	<2000kJ	<15g	<6g	>5g	<600mg
Meal component	<1000kJ	<8g	<3g	>3g	<300mg per 100g
Light meal	<1500kJ	<10g	<4g	>4g	<400mg
Snack/dessert	<600kJ	<5g	<2g	>3g	<200mg

- + **GLUTEN-FREE:** No gluten-containing ingredients (ie, wheat, rye, barley, oats or derivatives).
- + **HIGH IN CALCIUM:** At least 200mg of calcium per serve from lower fat dairy products and/or canned fish with bones.
- + **LOWER GI:** Low saturated fat with at least 10g carbs per serve from lower GI carbs.
- + **CONTAINS OMEGA-3:** Contains at least 115g raw or 95g canned oily fish per serve, or at least 100g raw oysters, mussels, scallops or squid/calamari per serve.

**Tags:** Look out for THE INFO on recipes to find nutrition info.

**Serves:** For 'to serve' information, go to superfoodideas.com.au

## DID YOU KNOW?

The human body is made up of **50-70% WATER**

**2 LITRES** of water per day is the recommended intake for women.

**2.5 litres** of water per day is the recommended intake for men.



## Summer solutions

Beat the heat: drink plenty of water and enjoy fresh, fruity ice-blocks.

## WATERMELON ICE-BLOCKS

Strain 2 passionfruit over a bowl. Reserve 1 tablespoon seeds. Process passionfruit pulp and 800g seedless watermelon, peeled, chopped, until smooth. Add reserved passionfruit seeds. Divide mixture among eight ⅓-cup ice-block moulds. Freeze for 1 hour or until just starting to set. Spoon ⅓ cup low-fat coconut yoghurt over watermelon mixture. Insert a wooden stick into centre of each ice-block. Freeze for 1 hour or until firm. Combine 1 tablespoon green lime cordial and ¼ cup cold water in a jug. Pour over yoghurt layer. Freeze for 6 hours or overnight. To remove from moulds, run under warm water for 3 seconds. Serve.

Email questions about our recipes to [superfoodideas@news.com.au](mailto:superfoodideas@news.com.au)





CUCUMBER

EGGPLANT

WATERMELON

PLUMS

CORN

CUCUMBER

In Season

# THIS MONTH'S BEST

**Watermelon** We all love sweet, juicy watermelon flesh, but did you know the rind is edible and nutritious, too? The Chinese use it in stir-fries and you can also pickle it.

**PERFECT PARTNERS:** Passionfruit, fetta, rosewater, blueberries, prawns, mint, lime.  
**QUICK IDEA:** Combine chopped watermelon, peeled cooked prawns, rocket and fetta in a bowl. Toss with a ginger and honey dressing.

**Corn** This summer, throw some corn cobs on the barbie. Eat them straight off the grill or turn them into a tangy salsa. Buy corn with bright-green husks for optimum freshness and flavour.

**PERFECT PARTNERS:** Coriander, onion, lime, chilli, butter, smoked paprika, parsley.  
**QUICK IDEA:** Grill corn cobs with husks until tender. Remove husks and serve corn with melted butter, fennel seeds, chilli and parsley.

**Cucumber** Cucumber (botanically a fruit, note a vegetable!) is 96% water. Most of its flavour is in its seeds. The smaller the seeds, the more flavoursome they are.  
**PERFECT PARTNERS:** Fetta, cheddar cheese, yoghurt, mint, canned salmon.  
**QUICK IDEA:** Thinly slice cucumber lengthways into ribbons and toss with

lemon juice, extra virgin olive oil, cumin seeds and dill. Stand for 10 minutes. Serve sprinkled with fetta.

**Plums** Popular in crumbles, puddings and cobblers, plums are also great used in savoury dishes in the form of glazes, salsas and sauces, or fresh in salads.

**PERFECT PARTNERS:** Pork, chicken, duck, vanilla, cinnamon, mint, coconut, ginger.  
**QUICK IDEA:** Make a simple chutney by cooking chopped plums in a pan with caster sugar, mixed spice and grated fresh ginger until just soft. Serve with ham or turkey.

**Eggplant** Eggplant can be stir-fried, steamed or fried, and has a lovely smoky flavour when chargrilled or roasted (the smoky flesh is the base for delicious baba ghanoush). Salting eggplant before cooking draws out any bitterness, which is generally only present in larger or older eggplant.

**PERFECT PARTNERS:** Tahini, garlic, Sichuan pepper, soy, miso, onion, cooked tomato.  
**QUICK IDEA:** Steam chopped eggplant in a steamer for 10 minutes or until softened. Drizzle with a dressing of sesame oil, soy sauce, mirin, rice wine vinegar and thinly sliced green onion. ■



# tips and tricks from the TEST KITCHEN



**Kim says:** Be a master builder of gingerbread, take a peek into the test kitchen fridge and check out our Santa wish list

**SPICE UP YOUR CHRISTMAS  
WITH OUR GINGER-INSPIRED  
SWEETS, SEE P114**



## SWEET HOME

Follow these tips to build a house no-one will be able to blow down.

**+ Keep rolling:** Ensure you roll out the dough to an even thickness.

**+ Gently place the paper templates onto the dough:** If you press too hard, the paper will stick to the dough, making it hard to remove and leaving a rough surface.

**+ Use glasses for support:** Hold each piece in place until the icing begins to set. Then use glasses to support the pieces until the icing is firm (remove the glasses inside the house before attaching the roof!).

**+ Refrigerate the dough:** If the dough becomes too soft when cutting, place it in the fridge to firm up before transferring to the baking tray.

## BEHIND THE SCENES



**1** Roof tiler or Food Director? It was hard to spot the difference when Kim decorated the roof of our Gingerbread House. Check out p115 for the instructions – it looks absolutely magical.



**2** Our Senior Designer, Brydie, put her best 'hand' forward when we captured her stirring some fruit mince on a shoot. We know what we'll be getting her for Christmas – an apron in her size!



**3** Piled high and made to share, the platters in our Hot or Cold feature (p92) are our new favourite way to eat. After scoffing down the leftovers after the shoot, we still couldn't decide which was our favourite!



**4** It was a full house in our fridge during the trifle shoot. There's a flavour to suit everybody's taste, from a kid-friendly Rainbow Party Trifle to an adults-only White Peach Mimosa Trifle (see p34).



**5** If you haven't already noticed, we're sharing our best fruit mince tips on our Facebook page during the lead up to Christmas. Head to [facebook.com/superfoodideas](https://facebook.com/superfoodideas).

*Need it, want it!* We're asking Santa to bring us these products for our Test Kitchen

### Bag it

Fab and functional, this Davis & Waddell Christmas ham bag, \$9.99, is printed with instructions on how to store your ham. How neat is that? Visit [davisandwaddell.com.au](http://davisandwaddell.com.au).



### Press it

One of our favourite fruits is at its best this month. This Pepo watermelon slicer makes ice-blocks out of watermelon. Just press the mould into a slice and *voilà*! Find it at [dtll.com.au](http://dtll.com.au) for \$36.95.



### Cool it

With all the cooking you'll be doing on Christmas Day, be careful you don't burn yourself. If you do, Burnaid gel, \$6.55, made from hydrogel and melaleuca oil, helps draw out the heat and cools the skin. Find it at Coles.





# I DID IT MY WAY

The hot new ingredient in Macca's® Create Your Taste® range is 100 per cent Australian grilled chicken breast fillet. Check out the gourmet burger and super salad created by the SFI team!

## Create Your Taste®

Tender 100 per cent Australian chicken breast fillet fresh off the grill is perfect for a satisfying burger or salad. Now you can design your own gourmet salad or burger at McDonald's® on an interactive touch screen, then take a seat while it's made to order and served to your table by a friendly host.

## Hundreds of possibilities

With Macca's Create Your Taste range, the only limit is your imagination. There have been a few yummy additions to the range, too, such as ciabatta buns, mozzarella, spinach, coleslaw, Thai-style mayonnaise and pesto red capsicum mayo. Check out the combinations the team tried and tested. So delish!

**NOT-SO-FAST FOOD!**  
**MAKE YOUR OWN GOURMET**  
**CHICKEN BURGER AND**  
**SALAD AT MACCA'S.**



*Tender 100%  
Australian grilled  
chicken breast.*



WITH SO MANY INGREDIENTS TO CHOOSE FROM,  
THE ONLY LIMIT IS YOUR IMAGINATION!



### **Grilled chicken, mushroom and pesto burger**

What a combo – succulent, cheesy and crispy, this burger ticked all the boxes. Spread a toasted ciabatta bun base with pesto red capsicum mayo, then top with caramelised grilled onion, grilled chicken breast fillet, mozzarella, shaved parmesan, grilled mushrooms, baby spinach leaves and a dollop of aioli. Sandwich with the toasted ciabatta bun top and serve.



*Because you can  
choose the ingredients  
you want for the salad,  
you can satisfy all your  
cravings at once!*



## Spicy chicken and tortilla salad

We spiced things up with this salad. Toss diced lettuce mix with crumbled feta, shredded carrot, cucumber slices, red onion, grilled chicken breast fillet, jalapenos and tortilla strips. Drizzle with spicy Southwest Ranch dressing and serve with guacamole.

Head to your nearest  
participating restaurant or visit  
[mcdonalds.com.au/createyourtaste](https://mcdonalds.com.au/createyourtaste)  
#createyourtaste





# BERRY BLISS-MAS



**Claire says:** Nothing tops off a Christmas celebration like a luscious berry trifle. For a twist on the classic, I've used coconut cream for the custard and topping

## BERRY AND COCONUT CHRISTMAS TRIFLE

**SERVES** 16

**PREP** 40 MINUTES (PLUS REFRIGERATION AND COOLING) **COOK** 55 MINUTES  
*YOU'LL NEED TO START THIS RECIPE 2 DAYS AHEAD.*

4 x 400ml cans coconut cream  
3 x 85g packets raspberry jelly crystals  
250g strawberries, hulled, halved,  
plus extra, unhulled, halved, to serve  
125g raspberries, plus extra to serve  
12 egg yolks  
⅓ cup cornflour  
1 cup caster sugar  
3 teaspoons vanilla extract  
½ cup strawberry jam  
½ cup cranberry and raspberry juice  
Toasted shredded coconut, to serve

### Vanilla Buttercake

125g Western Star Chef's Choice Cultured  
Unsalted Butter, softened  
1 cup caster sugar  
2 teaspoons vanilla extract  
3 eggs  
1½ cups self-raising flour  
½ cup milk

- 1 Refrigerate cans of coconut cream overnight (do not shake).
- 2 Prepare jelly following packet directions. Pour into a 14cm-deep, 20cm round (16-cup-capacity) trifle bowl. Cover with plastic wrap. Refrigerate for 2 hours or until just beginning to set (mixture should have a thick, syrupy consistency). Stir in strawberries and raspberries. Cover. Refrigerate for 4 hours or until set.
- 3 Meanwhile, scoop the thick top layer of coconut cream from each can and place in a bowl (about ⅔ cup from each can). Cover with plastic wrap. Refrigerate.
- 4 Place remaining coconut cream (about 4 cups) in a large saucepan over low heat. Bring to a simmer. Remove from heat. Using an electric mixer, beat egg yolks, cornflour, ⅔ cup sugar and 2 teaspoons vanilla in a bowl until thick and creamy. Gradually whisk in hot coconut cream. Return to saucepan. Cook, stirring constantly, over medium-low heat for 4 to 5 minutes or until thickened. Transfer custard to a large heatproof bowl. Cover surface with plastic wrap. Refrigerate for 4 hours or until cold.

### 5 Meanwhile, make Vanilla Buttercake

Preheat oven to 180°C/160°C fan-forced. Grease a 6cm-deep, 22cm round cake pan. Line base and side with baking paper. Using an electric mixer, beat butter, sugar and vanilla for 5 minutes or until light and fluffy. Add eggs, 1 at a time, beating until just combined after each addition. Add flour and milk, in 2 batches, beating until just combined after each addition. Spoon mixture into prepared pan. Level top with a spatula. Bake for 40 to 45 minutes or until a skewer inserted into the centre of cake comes out clean. Stand in pan for 10 minutes. Turn out, top-side up, onto a wire rack lined with baking paper. Cool completely.

6 Spoon ½ the custard over jelly. Spread to level. Level top of cake. Trim edge of cake to fit snugly into trifle bowl. Split horizontally. Sandwich together with jam. Place cake over custard. Drizzle with cranberry and raspberry juice. Whisk remaining custard until smooth. Spoon over cake. Cover with plastic wrap. Refrigerate overnight.

7 Using an electric mixer, beat reserved coconut cream with remaining sugar and vanilla for 2 to 3 minutes or until soft peaks form. Spoon coconut mixture over custard. Top with toasted coconut and extra strawberries and raspberries. Serve.

**NUTRITION:** (per serve) 2534kJ; 38.2g fat; 22.3g sat fat; 8.7g protein; 65g carbs; 2.2g fibre; 172mg chol; 161mg sodium. ■

### SFI recommends:

A light, complex flavour, making it perfect for sweet cooking and baking.







*Coco-nuts! The custard and whipped cream topping for this trifle are made from coconut cream.*



BERRY AND COCONUT  
CHRISTMAS TRIFLE

### THE INFO

+ CLASSIC UPDATE  
+ KID FRIENDLY  
+ ENTERTAINING

**\$1.25**  
PER SERVE



# SPREAD THE LOVE

## this Christmas

CRISPY SKINNED  
TURKEY BREAST WITH  
HAZELNUT AND SAGE  
BUTTER SAUCE

### THE INFO

**\$8.69**  
PER SERVE

### CRISPY SKINNED TURKEY BREAST WITH HAZELNUT AND SAGE BUTTER SAUCE

**SERVES 8**

**PREP** 30 MINUTES (PLUS 15 MINUTES  
STANDING) **COOK** 1 HOUR 20 MINUTES

1.5kg baby cream delight potatoes

2 bunches fresh sage

3 garlic cloves, crushed

375g Western Star Original Butter,  
softened

1.6kg single turkey breast

4 red onions, halved, cut into wedges

2 eschalots, finely chopped

Whether you're creating a main or a pud, **Western Star Butter** takes every dish you cook up a notch with its rich flavour and creamy texture

**¼ cup skinless hazelnuts, toasted, chopped**  
**Steamed green beans, to serve**

**1** Preheat oven to 200°C/180°C fan-forced.  
**2** Place potatoes in large saucepan. Cover with cold water. Bring to the boil over high heat. Boil for 5 minutes. Drain.

**3** Remove leaves from 1 bunch of sage and finely chop (you need 2 tablespoons). Place garlic, chopped sage and 250g butter in a bowl. Season with salt and pepper as required. Mash with a fork until combined. Using your fingers, gently loosen turkey skin at narrow end of breast. Gently push butter mixture between skin and breast. Rub skin to distribute butter mixture. Secure skin with toothpicks. Place in a large, flameproof roasting pan. Place potatoes around turkey. Season with salt and pepper as required.

**4** Roast for 40 minutes, basting turkey and potatoes with pan juices twice during cooking. Add onion to pan. Roast for a further 30 minutes or until juices run clear when thickest part of turkey is pierced with a skewer.

**5** Transfer potatoes to a serving bowl. Cover with foil to keep warm. Transfer turkey and onion to a plate. Cover loosely with foil. Stand for 15 minutes.

**6** Meanwhile, remove leaves from remaining bunch of sage (you'll need ¼ cup). Skim fat from pan juices. Place roasting pan over medium heat. Add remaining butter. Cook until melted and foaming. Add eschalot. Cook for 2 minutes or until softened. Add sage and hazelnuts. Cook for a further 4 to 5 minutes or until sage is crisp.

**7** Slice turkey. Place turkey and onion on a serving plate. Spoon over hazelnut and sage butter sauce. Serve with potatoes and beans.

### SFI recommends:

A rich, creamy flavour  
balanced with the perfect  
level of salt to complement  
savoury cooking.





**STICKY GINGERBREAD  
PUDDING WITH  
BUTTERSCOTCH SAUCE**

**THE INFO**

**\$1.45**  
PER SERVE



**STICKY GINGERBREAD PUDDING  
WITH BUTTERSCOTCH SAUCE**

**SERVES 8**

**PREP 20 MINUTES**

**COOK 2 HOURS 15 MINUTES**

**2 cups self-raising flour**

**1 tablespoon ground ginger**

**1 teaspoon mixed spice**

**$\frac{2}{3}$  cup dark brown sugar**

**2 tablespoons chopped glacé ginger,  
plus extra to serve**

**3 eggs, lightly beaten**

**$\frac{1}{2}$  cup milk**

**$\frac{1}{4}$  cup treacle**

**185g Western Star Chef's Choice  
Cultured Unsalted Butter,  
melted, cooled**

**Whipped cream and roughly chopped  
walnuts, to serve**

**Butterscotch Sauce**

**100g Western Star Chef's Choice  
Cultured Unsalted Butter, chopped**

**$1\frac{1}{2}$  cups dark brown sugar**

**$1\frac{1}{2}$  cups thickened cream**

**1** Grease an 8-cup-capacity metal pudding steamer with lid. Line base with baking paper.

**2** Combine flour, ground ginger, mixed spice, sugar and glacé ginger in a bowl. Make a well. Add eggs, milk, treacle and butter. Mix well to combine. Pour mixture into prepared steamer. Smooth top.

**3** Place a sheet of baking paper on top of a sheet of foil. With 1 short end facing you, fold paper and foil to make a pleat in the centre. Place, foil-side up, over top of pudding. Secure lid. Scrunch foil and paper around edge of steamer. Place in a large saucepan. Pour enough boiling water into pan to come halfway up side of steamer. Cover pan with lid. Place over medium heat. Boil for 2 hours 15 minutes, topping up with boiling water when necessary.

**4 Meanwhile, make Butterscotch Sauce** Place butter, sugar and cream in a saucepan over medium-high heat. Cook, stirring occasionally, until melted and

combined. Bring to a simmer. Simmer, stirring occasionally, for 5 minutes or until sauce thickens slightly. Remove from heat.  
**5** Remove steamer from saucepan. Stand for 5 minutes. Remove lid. Discard foil and baking paper. Turn onto a plate with sides. Dollop with whipped cream and sprinkle with walnuts and extra glacé ginger. Drizzle with  $\frac{1}{2}$  the Butterscotch Sauce. Serve with remaining sauce. ■

**SFI recommends:**

**A light, complex  
flavour, making it  
perfect for sweet  
cooking and baking.**



**For more family favourite  
Christmas recipes visit  
[westernstarbutter.com.au](http://westernstarbutter.com.au)**







Every olive





*Every olive matters.*

# matters.

*The juice of the olive. That's all a good extra virgin olive oil is.*

A Cobram Estate olive starts with a long summer on the branch in our local grove, slowly ripening in the Australian sun. Then we pick, crush and juice our fruit, fresh, in under six hours to capture the purest flavours and natural antioxidants. The result is one of the world's freshest, healthiest, most internationally-awarded extra virgin olive oils.

It's perfect for frying, baking, the barbecue... or just drizzling on its own.

Bring some Cobram Estate magic to your family meals with easy, everyday ideas at [cobramestate.com.au](http://cobramestate.com.au)





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## Love your leftovers

The Christmas stockings are empty and the presents under the tree are gone, but one thing is still packed to the rafters – the fridge!

### 1 FACE THE FACTS

Australians throw away a staggering \$8 billion worth of food each year, with leftovers making up 27 per cent of that. So you can only imagine how much food goes to waste during the festive season, when it's hard not to be generous (it *is* the season of giving after all!).

### 2 PARTY PLANNER

To avoid an oversupply, calculate how many guests you're catering for and be realistic about how much food you need. If you're providing appetisers, take this into account when you're planning your mains. To minimise unwanted food being left on plates, encourage guests to serve themselves, so they can decide what, and how much, they want to eat.

### 3 SAFETY FIRST

Make sure you get your leftovers into the fridge within two hours. The Food Safety Information Council says food that has been in the 'temperature danger zone', where harmful bacteria can grow

(between 5 and 60 degrees Celsius) for more than four hours needs to be binned. To keep track of your leftovers, store them in clear airtight plastic containers and label them.

### 4 COOK ONCE, EAT TWICE

Scrambled with egg, grilled on toast, stir-fried with rice or stuffed in a jacket potato, using up leftover Christmas dishes can be as easy or extravagant as you like (check out Dinner in a Dash on p59 for inspiration or see what our readers do, right). If you can't see yourself getting through all the leftovers, make use of the freezer. However, remember to freeze leftovers in small portion sizes so you only defrost what you need.

### 5 BUT WAIT, THERE'S MORE!

One way to get around leftovers is to make sure you don't have any! Have reusable plastic containers and bags ready, so you can send guests home with lots of goodies. Or take excess canned food to your local food bank.

We asked our Facebook readers what they do with their Christmas Day leftovers so they don't go to waste.

+ "Slice leftover meat and then freeze it. It's great to use in sandwiches once school starts again." **Cathy McCann**

+ "I spend Christmas night turning leftovers into freezer meals such as casseroles and pot pies." **Talcum Jones Beckett**

+ "Fritters for breakfast, tossed salad for lunch and chilli lemon turkey pasta for dinner! Game, set and match!" **Kate Szandurski**

+ "With leftover ham, I dice it and add to fried rice, or thinly slice it and use on Hawaiian pizzas. I bag and freeze what I don't use." **Ang Burns**

+ "Invite friends over to share!" **Jane Lockett**

+ "I make turkey meatloaf. Throw the turkey into the food processor with a couple of eggs and use the stuffing for breadcrumbs."

**Michael Garcia**

+ "I don't buy so much and then there's less wastage. It also means I don't spend as much money beforehand." **Helen Lux-Bridges**



John Dee, Founder of DoSomething! and the FoodWise campaign

### Expert advice:

"On Boxing Day, Australians open their fridges to be confronted by vast amounts of leftover food. Given that some of us waste up to 20 per cent of the food that we buy, being a little bit careful over Christmas can save us all lots of money."



# CRACKERS

Hosting nibbles? These are our top-five picks for your cheese board



## 1 Specially Selected Cheese & Pepper Bites, \$4.99

Buttery, crumbly and with a rich cheese and pepper flavour, these bites are the savoury version of shortbread! They're quite filling, so you only need a handful on the plate.



## 2 Woolworths Gold Cheese & Seed Straws, \$2.99

Made from pastry, these straws are soft and chewy on the inside but are also covered in linseed, sunflower and pumpkin seeds to give them plenty of crunch.



## 3 Kurrajong Kitchen Lavash Bites Original, \$4.07

A favourite in the office at any time of the year, these bites have a sesame seed flavour and crisp golden edges. Their slightly curved shape makes them great for scooping dips.



## 4 Waterthins Natural Fine Wafer Crackers, \$3.19

Whether it's cheese, chutney or dip, these classic crackers go with just about anything. Despite their wafer-thin shape, they're crisp and crunchy, and don't fall apart after one bite.



## 5 Tucker's Natural Gourmet Crackers Rosemary & Rock Salt, \$4.39

When you want to indulge in a bit of everything (or just to double-dip!) these are your go-to crackers, as they're long and easy to break. The rosemary and rock salt flavours go down a treat with cheddar cheese.





# SUPER SPY

The latest on what the team's eating, buying and loving this month



1



2



4



3



5



6

## 1 Sweet shortcut

When there's ham to baste and salads to dress, save yourself one more job on Christmas Day and buy a ready-made pavlova, such as this **Pavlova wreath**, \$15, from Coles. Made from free-range eggs, it's light and luscious on the inside and has a crisp outer shell. All you need to do is whip the cream and slice the strawberries.

## 2 Oh, Christmas tree

A Christmas tree decorated with food – now, that sounds like our type of Christmas! This Christmas tree **serving platter**, \$25, from Target, is great to showcase your nibbles, or why not use it instead of a basket for your DIY Christmas hampers?

## 3 Teacher's treat

Available in three flavours, including English breakfast, mint infusion and winter spiced tea, these Twinings **baubles**, \$12 each, from Target, are a great gift idea for school teachers, piano tutors or sport coaches. Gift them with some gingerbread bikkies for an A+ present they'll simply love!

## 4 Tear-jerker

These Dame Edna-inspired **onion glasses**, \$11.95 each, from Kitchen Craft, have a foam seal around the edges to prevent onion odour irritating the eyes. So forget the old wives' tales about holding your breath or chopping under water and get a pair of these fab and functional specs, available in four colours. Find them at [victoriasbasement.com.au](http://victoriasbasement.com.au).

## 5 Homemade

What is the food you make for the people you love? This was the question put to 100 of Australia's most beloved chefs, bakers and food producers to create **The Great Australian Cookbook** (\$49.95, PQ Blackwell). With the likes of Maggie Beer and Neil Perry sharing favourite recipes and the heart-warming stories behind them, it's a perfect gift for a foodie. Plus, all royalties go to Australian charity OzHarvest, which does great work promoting less food waste (see p59 for our own ideas on using up leftovers!).

## 6 Pop and stop

Fizzy wine and Christmas go hand-in-hand, so it's only appropriate to have Christmas-themed bottle stoppers, right? We love these **snow globe bottle stoppers**, \$7.99 each, from Davis & Waddell. Great for secret santa or gifts as a stocking filler. Visit [davisandwaddell.com.au](http://davisandwaddell.com.au) to find your closest stockist.



# Apricot & Orange Sponge Finger Balls

Super Easy  
&  
Impressive!

## INGREDIENTS

- 1 batch makes 35 x 20gram balls

To make a 35cm high dome double the recipe or triple the recipe, for a 50cm high dome

- 1 x 250gram packet Unibic sponge fingers, crumbed in food processor until fine
- 1 cup dried apricots, finely pulsed in food processor
- 1 tablespoon Cointreau or orange juice, pour over apricots and soak for 15 minutes
- ½ cup desiccated coconut
- ½ orange, zested
- 200 ml condensed milk
- 50 grams butter, melted
- 250 grams white chocolate, melted gradually in microwave
- Additional 250 grams white chocolate, melted to stick balls onto dome
- 1 standard piece (A2) of white cardboard or a store bought cone
- Alfoil, to cover

Blend all ingredients together in a mixing bowl to form a soft mixture.

Roll into tablespoon sized balls and leave to set firm. When set dip each ball into melted white chocolate and leave to set.

## XMAS DOME ASSEMBLY

Create a dome shape by rolling the cardboard into a cylindrical shape, secure with some staples and cut the bottom off to make the dome stand upright.

Cover this with aluminum foil and place on a large decorative platter. Using the melted chocolate, dip the base of each ball into the chocolate and place the balls around the base of the dome. Leave each layer to set for 5 minutes then continue placing the balls up the dome evenly until you have covered the entire dome.



Did you know you can use Unibic Sponge fingers in sweet creations that ask for biscuits?

Try them in rocky road, hedgehog, tiramisu, gateaux and trifles!

[www.modernbaking.com.au](http://www.modernbaking.com.au)





Not just a

# TRIFLE



**Kim says:** From choc-cherry cheesecake to peach mimosa, we've tinkered with this classic Christmas dessert to create fresh new flavour combinations

## MIXED BERRY AND VANILLA BEAN TRIFLE

**SERVES** 16

**PREP** 25 MINUTES (PLUS REFRIGERATION)

*START THIS RECIPE 1 DAY AHEAD.*

3 x 85g packets strawberry jelly crystals  
2 x 450g double unfilled sponge slab cakes  
1½ cups raspberry jam  
⅓ cup Cointreau  
125g fresh raspberries,  
plus extra to decorate  
2 cups double thick vanilla custard  
600ml thickened cream  
1 tablespoon icing sugar,  
plus extra for dusting  
1 vanilla bean, split  
Fresh blueberries and halved strawberries,  
to decorate

1 Make jelly following packet directions. Refrigerate for 2 hours or until jelly is thick and beginning to set.

2 Meanwhile, trim brown edges from cakes and discard. Cut 3 of the cakes crossways into 1cm-thick slices. Roughly chop remaining cake.

3 Spread jam onto 1 side of each cake slice. Arrange cake slices upright, pressing together to secure, around the edge of a 14cm-deep, 20cm round (16-cup-capacity) trifle bowl. Place enough chopped cake pieces over the base of dish to cover it. Drizzle cake with ¼ cup of the Cointreau.

4 Dollop ½ the jelly over chopped cake on the base. Top with ½ the raspberries. Spoon ½ the custard over raspberries. Arrange remaining chopped cake pieces over custard. Drizzle with remaining Cointreau. Layer with remaining jelly, raspberries and custard. Cover with plastic wrap. Refrigerate overnight to allow flavours to develop.

5 Place cream and icing sugar in the bowl of an electric mixer. Scrape seeds from vanilla bean and add to cream. Discard vanilla pod. Beat for 2 to 3 minutes or until just-firm peaks form.

6 Dollop cream over trifle. Decorate with blueberries, strawberries and extra raspberries. Dust with icing sugar. Serve.

**NUTRITION:** (per serve) 2057kJ; 19.3g fat; 10.9g sat fat; 7.1g protein; 68.5g carbs; 1.1g fibre; 43mg chol; 414mg sodium. >





MIXED BERRY AND  
VANILLA BEAN TRIFLE

**THE INFO**

- + CLASSIC UPDATE
- + MAKE AHEAD

**\$1.93**  
PER SERVE





WHITE PEACH  
MIMOSA TRIFLE

THE INFO

+ ENTERTAINING  
+ MAKE AHEAD

\$1.39  
PER SERVE



WHITE PEACH MIMOSA TRIFLE

SERVES 16

PREP 40 MINUTES (PLUS REFRIGERATION  
AND COOLING) COOK 10 MINUTES

START THIS RECIPE 1 DAY AHEAD.

2 x 395g cans sweetened condensed milk  
600ml thickened cream

½ x 900g tub double thick vanilla custard

1 tablespoon finely grated orange rind

½ x 500g packet Unibic Savoiardi Sponge

Finger, roughly chopped

⅓ cup white rum

4 white peaches, halved, peeled,  
cut into wedges

White chocolate curls, to decorate

Sparkling Wine Jelly

4 gelatine leaves

⅓ cup caster sugar

1⅓ cups sparkling white wine

**1 Make Sparkling Wine Jelly** Place gelatine in a bowl of cold water. Set aside for 5 minutes.

**2** Meanwhile, place sugar, wine and ⅓ cup water in a saucepan over medium heat. Cook, stirring, for 2 minutes or until sugar is dissolved. Bring to a simmer. Reduce heat to low. Simmer for 4 minutes. Remove from heat. Squeeze excess liquid from gelatine leaves. Add leaves to sugar syrup. Stir to dissolve. Set aside for 10 minutes to cool. Transfer to a heatproof bowl. Refrigerate for 2 hours or until jelly is thick and beginning to set.

**3** Using an electric mixer, beat condensed milk and cream until just-firm peaks form. Combine custard and rind in a bowl. Place ½ the sponge pieces over the base of a 14cm-deep, 20cm round (16-cup-capacity) trifle bowl. Drizzle with ½ the rum. Top

with ½ the cream mixture. Arrange peach over cream mixture. Dollop with jelly, then custard mixture. Sprinkle with remaining sponge pieces. Drizzle with remaining rum. Dollop with remaining cream mixture. Cover trifle with plastic wrap. Refrigerate overnight to allow flavours to develop.

**4** Decorate with chocolate curls. Serve.

NUTRITION: (per serve) 1879kJ; 20.9g fat; 13.5g sat fat; 8.4g protein; 51.3g carbs; 0.6g fibre; 79mg chol; 132mg sodium.

SFI recommends:

Unibic Savoiardi Sponge Finger soak up flavour and are ideal to use in trifles and tiramisu.





## COFFEE, HAZELNUT AND CHOCOLATE MOUSSE TRIFLE

**SERVES** 16

**PREP** 30 MINUTES (PLUS REFRIGERATION AND COOLING) **COOK** 50 MINUTES

*START THIS RECIPE 1 DAY AHEAD.*

**3 x 85g packets raspberry jelly crystals**

**½ cup coffee-flavoured liqueur**

**900g tub double thick vanilla custard**

**Grated dark chocolate, to serve**

### Chocolate Hazelnut Cake

**2 cups self-raising flour**

**⅓ cup cocoa powder, sifted**

**⅓ cup hazelnut meal**

**¾ cup caster sugar**

**3 eggs**

**1 cup milk**

**2 teaspoons vanilla extract**

**125g butter, melted, cooled**

### Chocolate Mousse

**180g block dark chocolate, chopped**

**600ml thickened cream**

**¼ cup cocoa powder, sifted**

### 1 Make Chocolate Hazelnut

**Cake** Preheat oven to 180°C/160°C fan-forced. Grease a 6cm-deep, 22cm round cake pan. Line base and side with baking paper. Combine flour, cocoa, hazelnut meal and sugar in a large bowl. Make a well in centre. Whisk eggs, milk and vanilla. Add to flour mixture with butter. Whisk well to combine. Pour mixture into prepared

pan. Bake for 45 to 50 minutes or until a skewer inserted into centre of cake comes out clean. Stand in pan for 10 minutes.

Turn out, top-side up, onto a baking paper-lined wire rack to cool completely.

**2** Make jelly following packet directions. Refrigerate for 2 hours or until thick and beginning to set.

### 3 Meanwhile, make Chocolate Mousse

Place chocolate and cream in a large microwave-safe bowl. Microwave on HIGH (100%), stirring with a metal spoon every 30 seconds, for 2 to 3 minutes or until chocolate is melted and mixture is combined. Cool for 15 minutes. Refrigerate for 2 hours or until cold and thick.

**4** Using an electric mixer, beat cooled chocolate mixture and cocoa until soft peaks form.

**5** Trim top of cake to level. Cut cake in half horizontally. Trim edge of cakes to fit in bowl snugly. Place 1 cake half in a 14cm-deep, 20cm round (16-cup-capacity) trifle bowl. Drizzle with ½ the liqueur. Dollop with ½ the jelly, then ½ the Chocolate Mousse, then ½ the custard. Place remaining cake half over custard. Repeat layers. Cover with plastic wrap. Refrigerate overnight.

**6** Top trifle with grated chocolate. Serve.

**NUTRITION:** (per serve) 2268kJ; 29.8g fat; 18.1g sat fat; 9.1g protein; 58g carbs; 1g fibre; 91mg chol; 311mg sodium. ➤



COFFEE, HAZELNUT  
AND CHOCOLATE  
MOUSSE TRIFLE

### THE INFO

+ CLASSIC UPDATE  
+ MAKE AHEAD

**\$1.38**  
PER SERVE



## GINGERBREAD TRIFLE WITH SPICED CARAMEL SAUCE

**SERVES** 16

**PREP** 30 MINUTES (PLUS REFRIGERATION AND COOLING) **COOK** 1 HOUR 15 MINUTES  
*START THIS RECIPE 1 DAY AHEAD.*

**1/3 cup brandy**

**900g tub double thick vanilla custard**

**8 large gingerbread men**

**600ml thickened cream**

**2 teaspoons vanilla extract**

**Extra large and mini gingerbread men, and icing sugar, to decorate**

### Gingerbread Cake

**2 x 340g bags butter cake mix (see note)**

**4 eggs**

**1 1/3 cups milk**

**120g butter, melted**

**1 1/2 tablespoons ground ginger**

**1/2 cup golden syrup**

### Spiced Caramel Sauce

**75g butter, chopped**

**1 cup brown sugar**

**300ml thickened cream**

**3/4 teaspoon mixed spice**

**1/2 teaspoon sea salt**

**1 Make Gingerbread Cake** Preheat oven to 180°C/160°C fan-forced. Grease a 6cm-deep,

20cm square cake pan. Line base and sides with baking paper. Using an electric mixer, beat cake mixes, eggs, milk, butter, ground ginger and golden syrup for 3 minutes or until well combined. Pour mixture into prepared pan. Bake for 1 hour 15 minutes or until a skewer inserted into centre comes out clean. Stand in pan for 10 minutes. Turn out, top-side up, onto a baking paper-lined wire rack to cool completely.

### 2 Meanwhile, make Spiced Caramel Sauce

Place butter, sugar, cream, spice and salt in a saucepan over medium heat. Cook, stirring occasionally, for 5 minutes or until butter has melted and mixture is combined. Bring to a simmer. Simmer over medium-low heat for 5 minutes. Remove from heat. Cool for 10 minutes. Transfer to a heatproof bowl. Cover. Refrigerate for 2 to 3 hours until cold and thick.

**3** Trim edges of cake and discard. Cut cake into 3cm pieces. Place 1/2 the cake pieces into the base of a 14cm-deep, 20cm round (16-cup-capacity) trifle bowl. Drizzle with 1/2 the brandy. Spoon over 1/2 the custard. Drizzle with 1/3 of the Spiced Caramel Sauce. Repeat layers, finishing with a thick layer of Spiced Caramel Sauce. Cover trifle with plastic wrap. Refrigerate overnight.

**4** Process large gingerbread men in a food processor until coarse crumbs form. Using an electric mixer, beat cream and vanilla until just-firm peaks form. Top trifle with gingerbread crumbs. Dollop cream mixture over trifle. Decorate with gingerbread men. Dust with icing sugar. Serve.

**NUTRITION:** (per serve) 2966kJ; 41.5g fat; 26.1g sat fat; 8.9g protein; 74.2g carbs; 1.1g fibre; 134mg chol; 635mg sodium. >

### Cook's note:

We used a generic brand of butter cake mix, but you can use whichever brand you prefer for this recipe.



GINGERBREAD  
TRIFLE WITH SPICED  
CARAMEL SAUCE

THE INFO

+CLASSIC UPDATE  
+MAKE AHEAD

**\$1.64**  
PER SERVE





## RAINBOW PARTY TRIFLE

**SERVES** 16

**PREP** 45 MINUTES

(PLUS REFRIGERATION AND STANDING)

**COOK** 1 HOUR

*START THIS RECIPE 1 DAY AHEAD.*

**2 x 340g bags vanilla cake mix (see note)**

**2 eggs**

**1½ cups milk**

**Red, green, yellow and blue gel  
food colourings**

**4 x 85g packets creaming soda  
jelly crystals**

**250g strawberries, chopped**

**½ cup orange juice**

**900g tub double thick vanilla custard**

**600ml thickened cream**

**Chocolate Freckles, M&M's, M&M's Minis,  
Magic Star Tops sprinkles and hundreds  
and thousands, to decorate**

### **Chocolate Curls**

**1½ cups white chocolate melts**

**Hundreds and thousands and Magic Star  
Tops sprinkles, to decorate**

**1** Preheat oven to 180°C/160°C fan-forced. Grease a 6cm-deep, 20cm square cake pan. Line base and sides with baking paper.

**2** Using an electric mixer, beat cake mixes, eggs and milk for 3 minutes or until well combined. Divide mixture evenly among 4 bowls. Using food colouring, tint 1 portion red, 1 portion green, 1 portion yellow and remaining portion blue. Drop spoonfuls of mixture into prepared pan, alternating colours, to create a marbled effect. Bake for 55 minutes to 1 hour or until a skewer inserted into centre of cake comes out clean. Stand in pan for 10 minutes. Turn, top-side up, onto a wire rack to cool completely.

**3** Meanwhile, make jelly following packet directions. Refrigerate for 2 hours or until jelly is thick and beginning to set. Fold in strawberries.

**4** Trim edges of cake and discard trimmings. Cut cake into 3cm pieces. Arrange ½ the cake pieces over the base of a 14cm-deep, 20cm (16-cup-capacity) trifle bowl. Drizzle with ½ the orange juice. Dollop with ½ of the custard. Spoon ½ the jelly mixture over custard. Repeat layers with remaining cake pieces, orange juice, ½ of the remaining custard and remaining jelly. Cover trifle with plastic wrap. Refrigerate overnight.

**5 Make Chocolate Curls** Place chocolate in a microwave-safe bowl. Microwave on HIGH (100%), stirring with a metal spoon every 30 seconds, for 1 to 2 minutes or until melted and smooth. Cut out ten 3cm x 14cm pieces of baking paper. Place 1 piece of baking paper onto a flat surface. Spread a little of the melted chocolate over the paper to cover thickly. Sprinkle with hundreds and thousands and star sprinkles. Lift paper off surface and drape, on an angle, over a thick rolling pin. Repeat with 4 more paper strips, melted chocolate, hundreds and thousands and star sprinkles. Set aside for 10 minutes or until set. Carefully lift off rolling pin and set aside. Repeat process with remaining paper and chocolate. Carefully remove baking paper from chocolate curls and discard.

**6** Using an electric mixer, beat cream and remaining custard until just-firm peaks form. Dollop cream mixture over trifle. Decorate top with Chocolate Curls, freckles, M&M's, M&M's Minis, star sprinkles and hundreds and thousands. Serve.

**NUTRITION:** (per serve) 2478kJ; 27.4g fat; 18.4g sat fat; 8.8g protein; 77.8g carbs; 1.3g fibre; 75mg chol; 437mg sodium. ➤

### **Cook's note:**

We used a generic brand of vanilla cake mix, but you can use whichever brand you prefer for this recipe.



RAINBOW PARTY  
TRIFLE

THE INFO

+ KID FRIENDLY  
+ MAKE AHEAD

\$1.16  
PER SERVE







## CHOCOLATE CHERRY CHEESECAKE TRIFLE

**SERVES** 16

**PREP** 25 MINUTES  
(PLUS REFRIGERATION)

2 x 85g packets 25% reduced sugar  
blackcurrant jelly crystals

250g cream cheese, softened

300ml thickened cream, plus extra

600ml thickened cream to serve

$\frac{1}{2}$  cup icing sugar

180g block dark chocolate, melted,  
cooled

415g can stoneless black cherries,  
drained, halved

480g double chocolate butter cake

$\frac{1}{2}$  cup brandy

Maraschino cherries, dark chocolate  
shards (see note) and cocoa powder,  
to decorate

**1** Make jelly following packet directions. Pour into the base of a 14cm-deep, 20cm (16-cup-capacity) trifle bowl. Refrigerate for 4 hours or until set.

**2** Using an electric mixer, beat cream cheese, cream and icing sugar until mixture is light and fluffy, and well combined. With the motor running, add chocolate. Pat cherries dry on paper towel. Fold into cream cheese mixture.

**3** Cut cake into 4cm pieces. Arrange cake pieces on jelly. Drizzle with brandy. Dollop with cream cheese mixture. Cover with plastic wrap. Refrigerate for 2 hours.

**4** Using an electric mixer, beat extra cream until just-firm peaks form. Dollop cream over trifle. Decorate with maraschino cherries and chocolate shards. Dust with cocoa. Serve.

**NUTRITION:** (per serve) 2158kJ; 35g fat; 21.7g sat fat; 5.7g protein; 41.9g carbs; 0.6g fibre; 78mg chol; 244mg sodium. ■

### Cook's note:

To make dark chocolate shards, spread melted dark chocolate melts onto baking paper. Leave to set. Break into large shards.



CHOCOLATE CHERRY  
CHEESECAKE TRIFLE

THE INFO

+ SUPER-EASY

\$1.65  
PER SERVE





top tip  
Make up to  
three days  
ahead.



Christmas panna cotta with raspberry coulis

## christmas panna cotta with raspberry coulis

serves 6-8 | prep 5 mins  
(overnight cooling time) | cooking 10 mins

600ml ctn thickened cream  
300g white chocolate melts  
60g (1/3 cup) caster sugar  
60ml (1/4 cup) brandy  
1 tsp vanilla bean paste  
3 tsp gelatine  
60ml (1/4 cup) cold water

### RASPBERRY COULIS

400g fresh raspberries  
55g (1/4 cup) caster sugar  
2 tbs water

Fresh raspberries and icing sugar, to serve

1 Grease a 1.25L (5 cup) terrine pan.  
Line with plastic wrap.

2 Place the cream, chocolate, sugar, brandy and vanilla in the Cuisine Companion bowl fitted with the Kneading/Crushing blade. Launch the Dessert program at P4 at 95°C for 5 minutes without the stopper.

3 Meanwhile, combine the gelatin and the water. Microwave for 30 seconds or until dissolved. Add to the Cuisine Companion. Cook for a further minute.

4 Pour into the prepared pan. Cover and place in the fridge overnight until firm.

5 To make the raspberry coulis, place the ingredients in the Cuisine Companion bowl fitted with the ultrablade attachment. Launch the Dessert program at P4 at 90°C for 5 minutes without the stopper. Strain and discard seeds. Set aside to cool.

6 Gently turn the panna cotta onto a serving plate and remove the plastic wrap. Top with raspberries and dust with icing sugar. Serve with raspberry coulis.

# santa's little helper

Move over elves, there's a new best friend in the kitchen to sort the Christmas cooking. The **Tefal Cuisine Companion** will whip up festive treats so you can relax and enjoy the day.

## The dream machine

Give home cooks everything they could wish for this Christmas with the multi-functional Tefal Cuisine Companion. This all-in-one kitchen wonder does the job of up to 10 appliances, creating amazing dishes at the touch of a button.

Cooking Christmas dinner will be a breeze with the help of the Tefal Cuisine Companion. Its five attachments make it capable of cutting, preparing and cooking all kinds of dishes – from starters to desserts. And if it's more of a Christmas feast that you had in mind, this machine has it covered with a 2.5L capacity catering for up to six people.

The Tefal Cuisine Companion comes fully equipped with an intuitive interface with six automatic programs – allowing you to 'set and forget', so you can spend more time with family and friends this festive season. Simply put the ingredients into the bowl and select the program on the touch pad display.

You'll never run out of ideas; the 1 Million Menus cookbook included is a source of daily inspiration – with 300 recipes, the possibilities are endless.





Visit [cuisinecompanion.com.au](http://cuisinecompanion.com.au) for more Christmas recipe ideas and to find out about our special offer.

**Tefal**  
Cuisine companion



# EASY SLIDER

These spicy patties with pickled onion and creamy Lemnos Smooth Fetta Cheese are impossible to resist. There will be no stopping at one...

## MOROCCAN LAMB SLIDERS WITH FETTA AND PICKLED RED ONION

**MAKES 12**

**PREP** 15 MINUTES (PLUS 30 MINUTES MARINATING & 30 MINUTES STANDING)

**COOKING** 10 MINUTES

1 large red onion, thinly sliced  
¼ cup red wine vinegar  
1 tablespoon caster sugar  
1 teaspoon sea salt flakes  
400g lamb mince  
1 teaspoon ground cinnamon  
1 teaspoon ground cumin  
1 teaspoon ground coriander  
½ teaspoon ground allspice  
2 teaspoons olive oil  
12 small soft bread rolls, split  
100g Lemnos Smooth Fetta Cheese, crumbled  
¼ cup fresh mint leaves  
¼ cup fresh coriander leaves

**1** Combine the onion, vinegar, sugar and salt in a medium bowl. Set aside for 30 minutes to marinate. Drain well.

**2** Meanwhile, combine the lamb, cinnamon, cumin, coriander and allspice in a medium bowl. Use your hands to combine. Divide into 12 even portions. Shape into 8cm round patties. Place on a plate in the fridge for 30 minutes to rest.

**3** Heat oil in a large frying pan over medium high heat. Add lamb patties. Cook for 3 minutes each side or until browned and cooked through.

**4** Divide the lamb patties among bread rolls. Top with onion and sprinkle with fetta, mint and coriander leaves. Serve immediately.

### SMOOTH TALKING

Lemnos Smooth Fetta Cheese adds a creamy tang to pasta dishes, pizza toppings, risottos, pastries, sauces and canapes. The Lemnos cheese range gives an instant flavour boost to your dishes and will take a salad from ordinary to extraordinary. **For more details and recipe ideas, visit [lemnosfoods.com](http://lemnosfoods.com).**



 **Lemnos**





# MIDWEEK

EASY **MIDWEEK IDEAS** FROM AROUND THE WORLD » **CHRISTMAS LEFTOVERS** MAKE MARVELLOUS MEALS » FOOD BLOGGER NAGI'S **DOUBLE-DUTY DINNERS**



## CAULIFLOWER AND FETTA FRITTERS

**SERVES** 4

**PREP** 15 MINUTES (PLUS 30 MINUTES REFRIGERATION) **COOK** 20 MINUTES

600g cauliflower florets

100g Greek-style fetta, crumbled

¼ cup finely chopped fresh chives

2 teaspoons fresh thyme leaves

¾ cup fresh breadcrumbs

½ cup plain flour

1 egg yolk

¼ cup extra virgin olive oil

Salad, tzatziki and lemon wedges, to serve

1 Preheat oven to 150°C/130°C fan-forced. Place cauliflower in a metal steamer over a saucepan of simmering water. Cover. Steam for 5 to 7 minutes or until tender.

2 Process cauliflower in a food processor until chopped. Transfer to a bowl. Add fetta, chives, thyme, breadcrumbs, flour and egg yolk. Season with salt and pepper. Using clean hands, mix until well combined. Working with damp hands, shape ¼ cup of mixture into a firm patty. Place onto a baking paper-lined tray. Repeat with remaining mixture. Refrigerate for 30 minutes or until firm (see note).

3 Heat oil in a large frying pan over medium-high heat. Cook fritters, in batches, for 2 minutes each side or until golden and heated through. Transfer to a wire rack over a baking tray. Place in oven to keep warm while cooking remaining fritters.

4 Serve fritters with salad, tzatziki and lemon wedges.

**NUTRITION:** (per serve) 1651kJ; 25.2g fat; 7g sat fat; 14.1g protein; 23.9g carbs; 6g fibre; 63mg chol; 660mg sodium.

### CAULIFLOWER AND FETTA FRITTERS

#### THE INFO

+ CLASSIC MAKEOVER  
+ VEGETARIAN

**\$1.86**  
PER SERVE

**3.5**  
SERVES OF  
VEGIES



#### Cook's note:

Make sure the patties are very firm at this stage, otherwise they might break up in the pan during cooking.



# Globe-trotting midweek meals



**Kim says:** Be a stay-at-home jetsetter with these easy weeknight meals inspired by far-flung destinations – the Middle East, Mexico, India, Japan and Italy. Bon voyage!



CRUNCHY  
CHICKEN KATSU

## THE INFO

LOW SATURATED FAT

\$3.26  
PER SERVE

35

2  
VEGIES PER  
SERVE





PERSIAN-STYLE  
MEATBALLS WITH  
CRISPY SUMAC PITTA

# THE INFO

+ LOW SATURATED  
FAT

**\$3.14**  
PER SERVE

45





### PERSIAN-STYLE MEATBALLS WITH CRISPY SUMAC PITTA

#### THE INFO

+ LOW SATURATED FAT

**\$3.14**  
PER SERVE

**45**



### CRISPY LAMB SAMOSAS WITH FRESH MANGO SALSA

#### THE INFO

+ LOWER SODIUM

**\$2.98**  
PER SERVE

### PERSIAN-STYLE MEATBALLS WITH CRISPY SUMAC PITTA

**SERVES 4**

**PREP 25 MINUTES**

**COOK 20 MINUTES**

**500g chicken mince**

**¼ cup finely chopped pistachio kernels**

**¼ cup dried cranberries, chopped**

**1 teaspoon ground coriander**

**1 teaspoon ground cumin**

**½ teaspoon fennel seeds, crushed (see notes)**

**2 green onions, thinly sliced**

**½ cup fresh breadcrumbs**

**1 egg, lightly beaten**

**2 tablespoons extra virgin olive oil**

**1½ tablespoons plain flour**

**1½ cups salt-reduced chicken stock**

**4 small pitta bread**

**Olive oil cooking spray**

**2 teaspoons sumac**

**⅓ cup fresh coriander leaves**

**Baby rocket, plain low-fat Greek-style yoghurt and lemon wedges, to serve**

**1** Preheat oven to 200°C/180°C fan-forced.

**2** Combine mince, pistachios, cranberries, ground coriander, cumin, fennel, onion, breadcrumbs and egg in a bowl. Season with salt and pepper. Using damp hands, roll level tablespoons of mixture into balls.

**3** Heat oil in a large frying pan over medium-high heat. Cook meatballs, turning, for 8 to 10 minutes or until browned and cooked through. Remove from pan. Cover.

**4** Return frying pan to heat. Add a little extra oil if needed. Add flour. Cook, stirring, for 1 minute or until bubbling. Gradually stir in stock. Bring to the boil. Reduce heat to medium. Simmer, stirring, for 5 minutes or until thickened.

**5** Meanwhile, place pitta on 2 greased baking trays. Spray pitta with oil and sprinkle with sumac. Bake for 5 minutes or until light golden and crisp.

**6** Return meatballs to pan. Toss to coat. Sprinkle with fresh coriander. Serve with pitta, rocket, yoghurt and lemon wedges.

**NUTRITION:** (per serve) 2311kJ; 25g fat; 5.1g sat fat; 36.9g protein; 43.8g carbs; 4.2g fibre; 118mg chol; 812mg sodium.

### CRISPY LAMB SAMOSAS WITH FRESH MANGO SALSA

**SERVES 4**

**PREP 30 MINUTES**

**COOK 40 MINUTES**

**1 potato, peeled, diced into 1cm pieces**

**1 tablespoon vegetable oil**

**2 garlic cloves, crushed**

**250g lamb mince**

**1 red onion, finely chopped**

**1 teaspoon ground cumin**

**1 teaspoon ground coriander**

**1½ teaspoons curry powder**

**1 teaspoon cornflour**

**½ cup frozen peas**

**½ cup roughly chopped fresh coriander**

**12 sheets filo pastry**

**Canola oil cooking spray**

**1 mango, peeled, finely chopped**

**1 tablespoon fresh lime juice**

**1 small red chilli, seeded (see notes), thinly sliced**

**Salad leaves, to serve**

**1** Cook potato in a saucepan of boiling water for 3 minutes or until tender. Drain.





CRUNCHY CHICKEN KATSU

## THE INFO

+ LOW SATURATED FAT

\$3.26  
PER SERVE

35

2  
VEGIES PER  
SERVE

## CRUNCHY CHICKEN KATSU

SERVES 4

PREP 25 MINUTES COOK 10 MINUTES

- 1/3 cup tomato sauce
- 1 1/2 tablespoons Worcestershire sauce
- 1 tablespoon soy sauce
- 1 teaspoon Dijon mustard
- 2 large chicken breast fillets
- 1/4 cup plain flour
- 1 egg
- 1 cup panko breadcrumbs
- 2 tablespoons vegetable oil
- 3 cups shredded iceberg lettuce
- 1 telegraph cucumber, halved lengthways, sliced diagonally
- 1 avocado, thinly sliced
- 1 tablespoon lemon juice
- 1 green onion, thinly sliced
- Cooked medium-grain rice, toasted sesame seeds and lemon wedges, to serve

2 Meanwhile, heat oil in a large frying pan over medium-high heat. Add garlic, mince and 3/4 of the onion. Cook, breaking up mince with a wooden spoon, for 6 to 8 minutes or until browned. Add cumin, ground coriander and curry powder. Cook, stirring, for 1 minute or until fragrant.

3 Combine cornflour and 1/2 cup water in a small bowl. Add to mince mixture. Cook, stirring, for 2 minutes or until mixture boils and thickens. Remove from heat. Stir in peas, potato and 1/3 cup fresh coriander. Set aside to cool.

4 Preheat oven to 220°C/200°C fan-forced. Line 2 large baking trays with baking paper.

5 Place pastry on a flat surface. Cover with a damp tea towel to prevent pastry from drying out. Spray 1 sheet of filo with oil. Top with another sheet. Repeat spraying and layering with another 2 sheets of filo. Cut pastry in half lengthways. Place 1/6 of the lamb mixture at 1 short end of filo. Fold over to form a triangle. Continue folding up filo, retaining triangle shape. Repeat with remaining filo strip. Place on prepared trays. Repeat process with

remaining filo sheets and mince mixture. Bake samosas for 20 to 25 minutes or until golden and heated through.

6 Meanwhile, place mango, lime juice, chilli, remaining onion and coriander in a bowl. Stir to combine. Serve samosas with mango salsa and salad leaves.

NUTRITION: (per serve) 1532kJ; 13.4g fat; 2.7g sat fat; 20.5g protein; 38.1g carbs; 5.1g fibre; 37mg chol; 347mg sodium.

## Cook's notes:

+ FOR THE PERSIAN-STYLE MEATBALLS: Use the back of a knife or mortar and pestle to lightly crush fennel seeds.

+ FOR THE LAMB SAMOSAS: For an extra spicy kick to the mango salsa, leave the seeds in the chilli when you slice it.

1 Combine tomato sauce, Worcestershire sauce, soy sauce and mustard in a bowl. Set aside until required.

2 Cut each chicken breast in half horizontally to form 2 thin fillets.

3 Place flour on a plate. Season with salt and pepper. Whisk egg and 1 tablespoon water in a shallow bowl. Place breadcrumbs on a plate. Toss 1 piece of chicken in flour to coat. Dip in egg mixture, then toss in breadcrumbs, pressing to secure. Place onto a plate. Repeat with remaining chicken.

4 Heat vegetable oil in a large frying pan over medium heat. Cook chicken for 3 to 4 minutes each side or until golden and cooked through, adding extra oil if needed. Transfer chicken to a board. Cool for 2 minutes. Thickly slice.

5 Place lettuce, cucumber, avocado and lemon juice in a large bowl. Toss gently to combine. Drizzle chicken with sauce and sprinkle with green onion. Serve with salad, rice, sesame seeds and lemon wedges.

NUTRITION: (per serve) 3332kJ; 23.9g fat; 4.9g sat fat; 47.9g protein; 92.4g carbs; 4.5g fibre; 145mg chol; 997mg sodium. >



HAM, SALAMI AND  
CHEESE STROMBOLI

## THE INFO

**\$1.93**  
PER SERVE

*You can mix and match fillings. This is great served cold as a lunchbox treat!*

### HAM, SALAMI AND CHEESE STROMBOLI

**SERVES 4**

**PREP** 30 MINUTES (PLUS 1 HOUR  
30 MINUTES PROVING) **COOK** 30 MINUTES

**1** tablespoon extra virgin olive oil

**1** teaspoon sea salt flakes

**1** teaspoon caster sugar

**1 ¾** cups bread and pizza flour,  
plus extra for dusting

**½** x 7g sachet dried yeast

**⅓** cup tomato pasta sauce

**50g** shaved leg ham

**40g** shaved salami

**½** cup chopped roasted red capsicum strips

**5** fresh basil leaves, torn

**½** cup grated pizza cheese

**Rocket, kalamata olive, basil and  
parmesan salad, to serve**

**1** Combine ⅓ cup warm water, oil, salt and sugar in a jug. Whisk with a fork to dissolve sugar.

**2** Sift flour into a bowl. Add yeast. Stir to combine. Make a well. Add water mixture. Mix to form a soft dough. Turn out onto a lightly floured surface. Knead for 10 minutes or until smooth and elastic. Transfer to a lightly oiled bowl. Cover with lightly oiled plastic wrap. Stand in a warm place for 1 hour or until dough has doubled in size.

**3** Using your fist, punch down dough. Knead on a lightly floured surface until smooth. Roll out dough between 2 sheets of baking paper to form a 22cm x 30cm rectangle. Remove top sheet of paper. Spread sauce over dough, leaving a 2cm border. Top with ham, salami, capsicum and basil. Sprinkle with cheese.

**4** Fold dough edges over at both short ends. With 1 long side facing you, fold ⅓ dough over ⅔ of the filling. Fold dough over again to completely cover filling.

Carefully roll the stromboli so the seam side is on the bottom. Transfer stromboli, still on the baking paper, to a baking tray. Cover with lightly oiled plastic wrap. Stand in a warm place for 30 minutes.

**5** Meanwhile, preheat the oven to 220°C/200°C fan-forced.

**6** Bake stromboli for 25 to 30 minutes or until golden and cooked through. Stand for 5 minutes before slicing thickly. Serve with rocket, kalamata olive, basil and parmesan salad.

**NUTRITION:** (per serve) 2084kJ; 20.8g fat; 7.3g sat fat; 21.9g protein; 53.5g carbs; 4g fibre; 38mg chol; 1337mg sodium.



## MIDWEEK MEALS MAINS

RIGATONI PASTA  
BAKE WITH GARLIC  
BREAD TOPPING

### THE INFO

+ VEGETARIAN

**\$3.49**  
PER SERVE

**3**  
VEGIES PER  
SERVE

### RIGATONI PASTA BAKE WITH GARLIC BREAD TOPPING

**SERVES 4**

**PREP 20 MINUTES**

**COOK 40 MINUTES**

**375g dried rigatoni pasta**

**1 tablespoon olive oil**

**2 red onions, halved, sliced**

**2 garlic cloves, thinly sliced**

**785g jar tomato pasta sauce**

**¼ cup sun-dried tomato pesto**

**225g loaf garlic bread**

**1 piece (65g) chargrilled  
capsicum, sliced**

**½ cup torn fresh basil leaves,  
plus extra basil to serve**

**½ cup pitted kalamata olives,  
halved**

**100g Greek-style fetta,  
crumbled**

**¾ cup grated pizza cheese**

**Salad leaves, to serve**

1 Preheat oven to 200°C/180°C fan-forced. Grease a 6cm-deep, 22cm x 32cm (8-cup-capacity) baking dish. Cook pasta following

packet directions. Drain.

Return to pan.

2 Meanwhile, heat oil in a large deep frying pan over medium-high heat. Add onion. Cook, stirring, for 5 to 7 minutes or until light golden. Add garlic. Cook, stirring, for 1 minute or until fragrant. Add ½ cup water, sauce and pesto. Bring to boil. Reduce heat to medium-low. Simmer, stirring occasionally, for 10 minutes or until slightly thick.

3 Process garlic bread to coarse crumbs.

4 Add tomato sauce mixture, capsicum, basil, olive and fetta to pasta. Toss to combine. Transfer to prepared dish. Sprinkle with cheese and breadcrumbs. Bake for 20 minutes or until golden and heated through. Top with extra basil and serve with salad.

**NUTRITION:** (per serve) 3753kJ; 42.5g fat; 14.9g sat fat; 29.4g protein; 95.8g carbs; 8.6g fibre; 48mg chol; 2242mg sodium. >

# S&B®

## NINJA STIR- FRY **WASABI SECRET No.25**

Wasabi goes way beyond a sushi topping, so we're sharing our secret recipes with you. Shh, don't tell anyone!



### Ninja Stir-Fry Serves 4

#### Ingredients

- 500g seafood mix
- 2 tbsp oil
- 2 garlic cloves, crushed
- 1 ½ tbsp S&B Wasabi Paste
- 2 small lemons, juiced
- 2 red chillies, chopped
- ½ cup parsley, chopped
- 80 ml sake or white wine
- ½ tbsp miso
- 180g udon noodles, (cook as per pack instructions)

#### Method

1. Heat oil in a pan over medium heat, sauté garlic & seafood for 2 mins.
2. Mix S&B Wasabi Paste, lemon juice, chillies, parsley, sake or wine & miso. Bring to the boil, stirring regularly.
3. Add noodles to pan, heat through & serve.

Available in the Asian food section of selected leading supermarkets & Asian grocery stores.

[www.oriental.com.au](http://www.oriental.com.au)





CHARRED HOT DOGS WITH SPICY MAYONNAISE

## THE INFO

\$4.20  
PER SERVE

40

2  
VEGIES PER  
SERVE



LAMB DHAL MAKHANI

## THE INFO

+ HIGH IN FIBRE

\$2.49  
PER SERVE

40

5  
VEGIES PER  
SERVE

## CHARRED HOT DOGS WITH SPICY MAYONNAISE

**SERVES 4**

**PREP 15 MINUTES COOK 25 MINUTES**

**3 shortcut bacon rashers**

**1 corn cob, husks and silk removed**

**4 (500g) kransky**

**Olive oil cooking spray**

**¼ cup whole-egg mayonnaise**

**2 teaspoons sriracha chilli sauce**

**4 crusty bread rolls, warmed, split**

**½ cup finely grated parmesan**

**Oven-baked fries and baby rocket, to serve**

**1** Heat a greased barbecue grill on medium-high heat. Add bacon and corn. Cook bacon for 2 minutes each side or until cooked through. Transfer to a clean board. Cook corn, turning, for 15 minutes or until charred and tender. Add corn to the board with the bacon.

**2** Meanwhile, using a small knife, lightly score kransky diagonally on both sides. Spray with oil. Add kransky to grill. Cook for 8 minutes, turning, or until charred and heated through. Transfer to a plate. Cover to keep warm.

**3** Using a sharp knife, cut kernels from cob. Chop bacon. Combine mayonnaise and chilli sauce in a small bowl.

**4** Place hot dogs in rolls. Top with corn, bacon, spicy mayonnaise and parmesan. Serve with fries and baby rocket.

**NUTRITION:** (per serve) 3362kJ; 50.9g fat; 16.4g sat fat; 36g protein; 49.5g carbs; 5.2g fibre; 92mg chol; 2246mg sodium.

## LAMB DHAL MAKHANI

**SERVES 4**

**PREP 15 MINUTES COOK 25 MINUTES**

**1 tablespoon vegetable oil**

**1 brown onion, finely chopped**

**300g lamb mince**

**½ teaspoon dried chilli flakes**

**3cm piece fresh ginger, finely grated**

**2 garlic cloves, crushed**

**1 cinnamon stick**

**2 teaspoons ground cumin**

**2 tablespoons tomato paste**

**410g can tomato puree**

**400g can red kidney beans, drained, rinsed**

**400g can no added salt lentils, drained, rinsed**

**¼ cup plain Greek-style yoghurt (see notes), plus extra to serve**

**Roughly chopped fresh coriander leaves, warmed naan bread and steamed vegetables, to serve**

**1** Heat oil in a large deep frying pan over medium-high heat. Add onion and mince. Cook, breaking up mince with a wooden spoon, for 6 to 8 minutes or until browned all over. Add chilli flakes, ginger, garlic, cinnamon and cumin. Cook, stirring, for 1 minute or until fragrant.

**2** Add paste to mince mixture. Cook, stirring, for 2 minutes. Add 1 cup water, tomato puree, beans and lentils. Bring to the boil. Reduce heat to medium-low. Simmer, stirring occasionally, for 10 minutes or until sauce thickens. Remove from heat.

**3** Remove and discard cinnamon. Stir in yoghurt. Divide dhal among serving bowls. Top with coriander and extra yoghurt.

Serve with naan and steamed vegetables.

**NUTRITION:** (per serve) 3084kJ; 17.1g fat; 5.5g sat fat; 38.1g protein; 101.8g carbs; 17.4g fibre; 59mg chol; 1186mg sodium.

## Cook's notes:

**+ FOR THE DHAL:** You can substitute light cooking cream for the plain Greek-style yoghurt if preferred.

**+ FOR THE FISH TACOS:** Cooking time may vary depending on thickness of fish.



COCONUT AND  
LIME FISH TACOS  
WITH CUCUMBER  
SALAD

## THE INFO

\$5.84  
PER SERVE

## COCONUT AND LIME FISH TACOS WITH CUCUMBER SALAD

**SERVES** 4

**PREP** 20 MINUTES

(PLUS 3 HOURS MARINATING)

**COOK** 15 MINUTES

270ml can coconut cream

3 teaspoons finely grated  
lime rind

4 x 180g boneless skinless  
snapper fillets, halved  
lengthways

½ cup panko breadcrumbs

½ cup shredded coconut

¼ teaspoon dried chilli flakes

½ cup long-grain white rice

2 Lebanese cucumbers,  
peeled into ribbons

½ cup fresh coriander leaves

½ cup fresh mint leaves

8 flour tortillas, warmed

Sweet chilli sauce and lime  
wedges, to serve

1 Preheat oven to 200°C/180°C  
fan-forced. Line a large baking  
tray with baking paper.

2 Combine coconut cream  
and lime rind in a shallow

glass or ceramic dish. Add  
fish. Turn to coat. Cover.  
Refrigerate for 3 hours,  
if time permits.

3 Place breadcrumbs, coconut  
and chilli flakes in a small  
bowl. Season with salt and  
pepper. Stir to combine.

4 Remove fish from  
marinade. Place on prepared  
tray, spooning over any  
leftover marinade in dish.  
Top fish with breadcrumb  
mixture, pressing to secure.  
Bake fish for 10 to 15 minutes  
or until golden and cooked  
through (see notes).

5 Meanwhile, cook rice  
following packet directions  
until tender. Drain.  
6 Combine cucumber,  
coriander and mint in a bowl.  
Divide rice, cucumber salad  
and fish among tortillas.

Drizzle with sweet chilli sauce  
and serve with lime wedges.  
NUTRITION: (per serve) 3484kJ;  
33.6g fat; 19.3g sat fat; 47.9g  
protein; 81.9g carbs; 5g fibre;  
110mg chol; 980mg sodium. >

# S&B®

## GOLDEN CURRY JAPAN'S SOUL FOOD

Since the late 1800's, curry has been a hugely popular dish in Japan, with most people eating it at least once a week. But the best part about it? It's really easy to make. All it takes is water and S&B Golden Curry. A unique way to spice up your summer BBQ favourites.



**Serving Tip**  
Use as a gravy over  
Tonkatsu or even  
steak & hot chips!

For this Golden Curry & Tonkatsu  
recipe & other S&B recipes visit  
[www.oriental.com.au](http://www.oriental.com.au)



Available in the Asian food section of selected leading supermarkets  
& Asian grocery stores.



## BEEF SHORT RIBS WITH GRILLED POTATO SALAD

### THE INFO

+ HIGH IN FIBRE  
+ MAKE AHEAD

**\$9.25**  
PER SERVE

**4**  
VEGIES PER SERVE

## BEEF SHORT RIBS WITH GRILLED POTATO SALAD

**SERVES 4**

**PREP** 20 MINUTES (PLUS 20 MINUTES STANDING AND OVERNIGHT MARINATING)

**COOK** 2 HOURS 35 MINUTES

*PREPARE THE RIBS ON THE WEEKEND FOR A SPEEDY WEEKNIGHT MEAL.*

**8 beef short ribs, trimmed**

**330ml bottle pale ale**

**$\frac{2}{3}$  cup maple syrup**

**2 tablespoons Cajun seasoning**

**500g baby potatoes**

**1 bunch asparagus, trimmed, halved**

**$\frac{1}{2}$  cup fresh flat-leaf parsley leaves**

**$\frac{1}{4}$  cup plain Greek-style yoghurt, feta and dill dressing (see note)**

**Thinly sliced red chilli and barbecued corn cobs, to serve**

1 Place ribs in a large saucepan. Cover with cold water. Bring to the boil over

high heat. Reduce heat to medium-low. Simmer, partially covered, for 2 hours or until meat is very tender and pulling away from the bone, adding extra water to saucepan as needed. Drain. Stand for 20 minutes to cool slightly.

2 Combine pale ale, maple syrup and seasoning in a large bowl. Add ribs. Cover. Refrigerate overnight, if time permits.

3 Place potatoes in a large saucepan. Cover with water. Bring to the boil over high heat. Reduce heat to medium-high. Boil for 8 to 10 minutes or until just tender. Drain. Rinse under cold water. Cut potatoes into quarters.

4 Heat a greased barbecue plate or chargrill on medium-high heat. Cook potatoes, turning, for 5 to 7 minutes or until lightly charred and tender, adding asparagus to grill in the last 2 minutes of cooking time. Transfer to a large bowl.

5 Meanwhile, heat a large deep frying pan over medium-high heat. Add ribs and marinade to pan. Cook, turning occasionally, for 8 to 10 minutes or until ribs are heated through. Transfer ribs to a plate. Simmer marinade for 5 minutes or until thickened.

6 Add parsley and dressing to potatoes. Toss gently to combine. Brush ribs with marinade. Sprinkle with chilli and serve with potato salad and barbecued corn. **NUTRITION:** (per serve) 3005kJ; 19.2g fat; 7.7g sat fat; 50.2g protein; 75.2g carbs; 9.7g fibre; 121mg chol; 1138mg sodium. ■

### Cook's note:

We used a chilled dressing found in the packaged salad section of the supermarket. Substitute with a bottled shelf-stable creamy salad dressing if preferred.

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# Bake & Win

Thanks to...



Get baking in the Christmas Cookie Competition for your chance to win 1 of 8 prize packs worth over \$600 each!

Simply share pictures of your cookie creations on Instagram, Twitter or Facebook using #WesternStarCookies to win in this year's cookie extravaganza! Go to [taste.com.au/cookies](http://taste.com.au/cookies) for more baking and decorating ideas, competition terms and conditions, and to see all the entries so far.

Entries close 21 December 2015.



*Win*  
1 of 8 Breville  
prize packs worth  
over \$600 each

## Christmas cookies

250g Western Star Chef's Choice Premium

Cultured Unsalted Butter, chilled & chopped

3 cups plain flour

1 cup icing sugar mixture

1 egg

1 tablespoon milk

1 teaspoon vanilla extract

1. Place butter, flour and icing sugar in a food processor. Process until mixture resembles fine breadcrumbs. Add egg, milk and vanilla extract. Process until mixture just comes together.

2. Turn onto a lightly floured surface. Knead gently until smooth. Divide mixture in half.

Shape into 2 discs. Wrap in plastic wrap.

Refrigerate for 30 minutes.

3. Preheat oven to 170°C/150°C fan-forced.

Line 4 baking trays with baking paper. Roll 1 dough disc between 2 sheets of baking paper until 5mm thick. Using cookie cutters, cut shapes from dough, re-rolling and cutting dough scraps. Place on prepared baking trays, 2cm apart. Bake, 1 tray at a time, for 12 minutes or until pale golden. Transfer to a wire rack to cool completely.

*It's not  
Christmas  
without...*



The 8 Breville prize packs  
include a NEW Boss to Go  
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\$629.90 each. Total prize  
pool over \$5,000!





# EASY AS



**Claire says:** There's always too much turkey at my house after Christmas. Add leftover cranberry sauce and roast veg for quick and easy dinners





PLOUGHMAN'S  
PLATTER WITH  
ROAST VEGETABLE  
SCONES

THE INFO

\$4.12  
PER SERVE

30

2

SERVES OF  
VEGIES



TURKEY AND ROAST  
VEGETABLE PATTIES  
WITH CRANBERRY  
DRESSING

THE INFO

+ HIGH FIBRE  
+ LOWER SODIUM

\$4.08  
PER SERVE

35

4

SERVES OF  
VEGIES





## PLOUGHMAN'S PLATTER WITH ROAST VEGETABLE SCONES

**SERVES 4**

**PREP 15 MINUTES COOK 15 MINUTES**

- 1 tablespoon lemon juice
- 2 tablespoons extra virgin olive oil
- 80g mixed salad leaves
- 1 pink lady apple, cored, thinly sliced
- 1 Lebanese cucumber, halved lengthways, sliced diagonally
- ¼ cup pecan pieces, toasted
- 200g leftover roast turkey, thinly sliced
- 60g vintage cheddar, sliced
- ½ cup jellied cranberry sauce
- Softened butter, to serve
- Roast Vegetable Scones**
- 1 cup self-raising flour, plus extra for dusting
- 2 teaspoons caster sugar
- 25g butter, chilled, chopped
- 1 cup leftover roast root vegetables, mashed
- 1 tablespoon chopped fresh chives
- ¼ cup milk, plus extra for brushing
- 2 tablespoons grated vintage cheddar

**1 Make Roast Vegetable Scones** Preheat oven to 220°C/200°C fan-forced. Line a baking tray with baking paper. Sift flour, sugar and a pinch of salt into a bowl. Add butter. Using fingertips, rub butter into flour mixture until mixture resembles fine crumbs. Add roast vegetables and chives. Stir to combine.

**2** Make a well in the centre. Add milk. Using a flat-bladed knife, stir until a sticky dough forms. Turn out onto a lightly floured surface. Gently knead until just smooth. Pat dough out to a 15cm round. Using a 5cm round cutter, cut out 4 rounds from mixture. Press dough trimmings together. Repeat to make 8 rounds. Place scones, just touching, on prepared tray. Brush tops with extra milk. Sprinkle with cheddar. Bake for 12 to 15 minutes or until golden and scones sound hollow when tapped.

**3** Meanwhile, place lemon juice and oil in a large bowl. Season with salt and pepper. Whisk with a fork to combine. Add salad leaves. Toss to coat.

**4** Arrange salad leaves, apple, cucumber, pecans, turkey, cheddar and scones on a serving board. Serve with cranberry sauce and butter.

**NUTRITION:** (per serve) 2961kJ; 41.2g fat; 16.5g sat fat; 26.3g protein; 55.9g carbs; 5.9g fibre; 78mg chol; 776mg sodium.

## TURKEY AND ROAST VEGETABLE PATTIES WITH CRANBERRY DRESSING

**SERVES 4**

**PREP 20 MINUTES COOK 15 MINUTES**

- 3½ cups leftover roast root vegetables
- 200g leftover roast turkey, finely chopped
- 3 green onions, thinly sliced
- 2 tablespoons wholegrain mustard
- ½ cup fresh breadcrumbs
- ½ cup plain flour
- 2 tablespoons vegetable oil
- 2 tablespoons jellied cranberry sauce
- 1 tablespoon cider vinegar
- 1 tablespoon extra virgin olive oil
- 80g baby rocket
- 4 radishes, trimmed, thinly sliced
- 1 avocado, diced
- 2 tablespoons pepitas

**1** Place roast vegetables in a large bowl. Using a potato masher, mash well. Add

turkey, onion, mustard and breadcrumbs. Stir until well combined. Shape mixture into 12 patties. Place flour on a large plate. Gently toss patties in flour to coat lightly.

**2** Heat vegetable oil in a large, non-stick frying pan over medium-high heat. Cook patties, in batches, for 2 to 3 minutes each side or until golden, adding more oil to pan if necessary. Transfer to a plate lined with paper towel to drain.

**3** Meanwhile, place cranberry sauce, vinegar, olive oil and 1 tablespoon water in a small bowl. Stir until well combined. Place rocket, radish, avocado and pepitas in a bowl. Add ½ the dressing to salad. Toss to combine.

**4** Divide salad among serving plates. Top with patties and serve with remaining cranberry dressing.

**NUTRITION:** (per serve) 2575kJ; 33.9g fat; 5.4g sat fat; 25.3g protein; 50.1g carbs; 8.3g fibre; 32mg chol; 389mg sodium. ■

## MORE PLEASE!

But what about all those other leftovers? Try these ideas.

**+ Pork** Thinly sliced roast pork, green onion, grated cheddar and finely chopped capsicum make a great filling for quesadillas. Serve with a dollop of sour cream or guacamole and fresh coriander leaves. Add lime wedges to squeeze over to add an extra zing of flavour.

**+ Smoked salmon** Slice and toss through a creamy, lemony pasta dish. Or whisk chopped smoked salmon with eggs, cream, chopped chives and grated parmesan, and cook in an ovenproof frying pan, then under the grill, for an easy frittata.

**+ Prawns** Make rice paper rolls filled with chopped cooked prawns, rice noodles and mint leaves, and serve with sweet chilli sauce for dipping. Or toss cooked peeled prawns in a bowl with toasted chunks of leftover crusty bread, roughly chopped tomatoes, thinly sliced red onion, fresh basil leaves and capers for a prawn panzanella salad.





CHINESE BROCCOLI  
WITH OYSTER SAUCE  
AND MARINATED  
CHICKEN, P64

## THE INFO

+ LOW SATURATED FAT

**\$3.15**  
PER SERVE







# TWICE AS NICE

The genius behind Australia's number-one food blog, RecipeTin Eats, shows us how to use one flavour mix twice to create doubly delicious meals

PORTUGUESE  
PERI PERI CHICKEN  
BURGERS WITH  
POTATO WEDGES, P66

## THE INFO

**\$4.66**  
PER SERVE

**3.5**  
SERVES OF  
VEGIES





**"MY BLOG REFLECTS  
MY COOKING STYLE  
- FAST, CREATIVE & FRESH"**

### Meet Nagi:

The voice, cook and photographer behind Australia's number-one food blog, *RecipeTin Eats*, Nagi Maehashi joins *SFI* this month.

Nagi gave up her successful career in finance to follow her passion for food.

"My blog reflects my cooking style – fast, creative and fresh. That's fast meals for busy weeknights – there's no need to sacrifice taste if you're short on time and on a budget." And with more than one million views each month, it's clear lots of people agree!



**RecipeTin Eats**

» Nagi says: This meal centres around my favourite vegetable dish at yum cha – Chinese broccoli with oyster sauce. Using the sauce I make for the broccoli as a marinade for chicken, infuses it with flavour and it caramelises beautifully. Perfect for cooking on the stove, or throwing on the barbecue!

### CHINESE BROCCOLI WITH OYSTER SAUCE AND MARINATED CHICKEN

**SERVES 4**

**PREP** 15 MINUTES (PLUS OVERNIGHT REFRIGERATION) **COOK** 15 MINUTES

**750g chicken thigh fillets,**  
trimmed, halved  
**½ teaspoon cornflour**  
**1½ tablespoons vegetable oil**  
**1 large bunch gai lan (Chinese broccoli),**  
trimmed  
**Sliced green onion and 3 cups steamed**  
**white long-grain rice, to serve**

#### Restaurant Sauce

**½ cup oyster sauce**  
**1 tablespoon soy sauce**  
**2 tablespoons shao hsing**  
(Chinese cooking wine)  
**1 teaspoon sesame oil**  
**1 teaspoon white sugar**  
**2 garlic cloves, crushed**  
**2 teaspoons finely grated fresh ginger**

CHINESE BROCCOLI  
WITH OYSTER SAUCE  
AND MARINATED  
CHICKEN

### THE INFO

+ LOW SATURATED FAT



**1 Make Restaurant Sauce** Place all ingredients in a screw-top jar. Secure lid. Shake well to combine.

**2** Place ⅓ cup of the sauce in a large snap-lock bag. Add chicken. Seal bag. Toss to coat. Refrigerate chicken mixture for at least 20 minutes but preferably overnight. Refrigerate remaining sauce.

**3** Blend cornflour with 2 tablespoons water and 2 teaspoons of the oil in a small bowl. Transfer cornflour mixture and remaining sauce to a small saucepan. Bring to a simmer over medium-high heat, stirring occasionally. Cook, stirring, for 30 seconds or until slightly thickened. Remove from heat. Cover. Keep warm.

**4** Heat remaining oil in a large frying pan over medium-high heat. Add chicken. Cook for 4 to 5 minutes each side or until caramelised and chicken is cooked through. Transfer to a plate. Cover loosely with foil. Stand for 5 minutes to rest.

**5** Cook Chinese broccoli in a large saucepan of boiling water for 1 minute or until bright green and just tender. Drain. Cut into 7cm lengths. Transfer to a serving plate. Drizzle with sauce.

**6** Sprinkle chicken with green onion. Serve with Chinese broccoli and steamed rice.

**NUTRITION:** (per serve) 2438kJ; 22.8g fat; 5.3g sat fat; 40.8g protein; 50.2g carbs; 2.8g fibre; 163mg chol; 1450mg sodium.



**GARLIC LIME  
MARINATED PRAWNS  
WITH GREEN RICE**

**THE INFO**

+ LOW SATURATED FAT

**\$6.65**  
PER SERVE

**35**

»» *Nagi says: Prawns are a treat in my household, but this rice is so good that I'd almost forgo the prawns just so I can have more rice. Almost, but not quite... I love prawns too much!*

**GARLIC LIME MARINATED  
PRAWNS WITH GREEN RICE**

**SERVES 4**

**PREP** 20 MINUTES (PLUS 10 MINUTES  
REFRIGERATION) **COOK** 5 MINUTES

750g medium green prawns, peeled  
(tails intact), deveined  
2 garlic cloves, crushed  
1½ teaspoons finely grated lime rind  
2 tablespoons extra virgin olive oil  
1 bunch English spinach, trimmed,  
leaves roughly chopped (see Nagi's tips)  
4 cups cold cooked white long-grain rice  
½ x 250g punnet cherry tomatoes, sliced  
Coriander leaves and lime wedges, to serve

**Lime Dressing**

¼ cup lime juice  
2 garlic cloves, crushed  
2 tablespoons extra virgin olive oil  
½ cup fresh coriander, finely chopped  
½ teaspoon white sugar  
1 teaspoon salt

**1 Make Lime Dressing** Place all ingredients and a pinch of ground black pepper in a screw-top jar. Secure lid. Shake until salt dissolves and mixture is combined.  
**2** Place prawns, garlic, lime rind and oil in a glass or ceramic bowl. Toss gently to coat. Cover. Refrigerate for 10 minutes.  
**3** Meanwhile, place 5 tablespoons dressing in a food processor. Add spinach. Process to a purée, adding 1 tablespoon water to mixture if needed. Transfer to a large bowl. Add rice. Toss to combine. Top with tomato.  
**4** Heat a large non-stick frying pan over high heat. Cook prawns, in 2 batches, for 1 minute each side or until just cooked

through and starting to brown (see Nagi's tips). Transfer to a plate.  
**5** Drizzle prawns with remaining dressing. Scatter with coriander leaves. Serve with green rice and lime wedges.  
**NUTRITION:** (per serve) 2172kJ; 19.7g fat; 2.8g sat fat; 27.8g protein; 52.4g carbs; 4.7g fibre; 147mg chol; 977mg sodium. ➤

**Nagi says:**

+ You will need about 2½ cups firmly packed spinach.  
+ Perfectly cooked prawns form a 'C' shape, while overcooked prawns will curl tightly into an 'O' shape.







PORTUGUESE PERI PERI CHICKEN BURGERS WITH POTATO WEDGES

## THE INFO

**\$4.66**  
PER SERVE

**3.5**  
SERVES OF  
VEGIES

CUBAN MOJO MARINATED PORK CUTLETS WITH CORN AND CAPSICUM SALSA

## THE INFO

+ LOW SATURATED FAT

**\$5.21**  
PER SERVE



»» *Nagi says: This is my copycat of Nando's famous Peri Peri sauce. It's one of my most requested recipes, probably because I make it so often when I'm entertaining! The marinade for the chicken doubles as the base for a pink sauce to slather on the burgers AND as a dipping sauce for wedges. So it's actually doing triple duty!*

### PORTUGUESE PERI PERI CHICKEN BURGERS WITH POTATO WEDGES

**SERVES 4**

**PREP 30 MINUTES**

(PLUS OVERNIGHT REFRIGERATION)

**COOK 50 MINUTES**

- 4 chicken thigh fillets, trimmed
- ¼ cup sour cream (or yoghurt)
- ½ cup whole-egg mayonnaise
- 3 large sebago potatoes, peeled, each cut into 8 wedges
- 1 teaspoon onion powder
- 1½ teaspoons paprika
- ¾ teaspoon salt
- ¼ cup extra virgin olive oil
- 4 butter lettuce leaves

- 2 tomatoes, sliced
- 4 soft white bread rolls, split
- Peri Peri Sauce**
- 1 to 3 small red chillies (see Nagi's tip)
- 1 large red capsicum, roughly chopped
- 5 garlic cloves
- ¼ cup vegetable oil
- ½ cup malt vinegar
- 2 tablespoons paprika
- 1 tablespoon dried oregano
- 2 teaspoons onion powder
- 1½ teaspoons white sugar
- 1½ teaspoons salt
- Few drops red food colouring (optional)

- 1 Make Peri Peri Sauce** Place all ingredients and a pinch of ground black pepper in a food processor. Process until smooth. Transfer ½ cup of the Peri Peri Sauce to a large snap-lock bag. Add chicken. Seal bag. Toss to coat. Refrigerate for at least 3 hours, or up to 24 hours. Refrigerate remaining sauce.
- 2** Combine ¼ cup of the Peri Peri Sauce, sour cream and mayonnaise in a bowl. Refrigerate until required.

- 3** Preheat oven to 220°C/200°C fan-forced. Place potato in a bowl. Add onion powder, paprika and salt. Toss to coat. Drizzle with 2 tablespoons oil. Place in a large baking tray in a single layer. Bake for 40 to 50 minutes, turning once, until golden and crispy.
  - 4** Meanwhile, heat remaining oil in a large frying pan over medium-high heat. Add chicken. Cook for 4 to 5 minutes each side or until browned and cooked through. Transfer to a plate. Cover loosely with foil. Stand for 5 minutes to rest.
  - 5** Place lettuce and tomato on roll bases. Top with chicken and a little sour-cream mixture. Drizzle with extra Peri Peri Sauce, if desired. Serve with wedges and remaining sour cream mixture.
- NUTRITION:** (per serve) 4270kJ; 72.2g fat; 13.9g sat fat; 35.3g protein; 53.5g carbs; 8.1g fibre; 157mg chol; 1878mg sodium.

### Nagi says:

It just depends how hot you like your sauce; adding one small red chilli will be quite mild, while three will make it pretty spicy.





MIDDLE EASTERN  
LAMB KOFTAS  
WITH AROMATIC  
LENTIL RICE

### THE INFO

+ HIGH FIBRE

**\$3.18**  
PER SERVE

40

»» *Nagi says: The intoxicating smell while this is cooking never fails to conjure up memories of my time in the Middle East, wandering through the spice market where street vendors served koftas straight off the grill.*

## MIDDLE EASTERN LAMB KOFTAS WITH AROMATIC LENTIL RICE

**SERVES 4**

**PREP 25 MINUTES COOK 15 MINUTES**

- 500g lamb mince
- 1 brown onion, grated
- ¼ cup panko breadcrumbs
- ½ teaspoon ground cinnamon
- 2 garlic cloves, crushed
- 2 tablespoons fresh coriander, finely chopped, plus extra leaves to serve
- 420g can lentils, drained, rinsed
- 1 cup basmati rice
- 1½ cups salt-reduced chicken stock
- 2 tablespoons extra virgin olive oil
- ½ cup plain Greek-style yoghurt
- 3 tomatoes, cut into wedges
- Spice Mix**
- 2 teaspoons ground cumin
- 2 teaspoons ground coriander
- 2 teaspoons paprika
- ½ teaspoon cayenne pepper
- 2 teaspoons salt
- ½ teaspoon ground black pepper

- 1 Make Spice Mix** Place all ingredients in a bowl. Stir to combine.
- 2** Place mince, onion, breadcrumbs, cinnamon, garlic, coriander and 1½ tablespoons of the Spice Mix in a bowl. Using your hands, mix well to combine. Shape heaped tablespoons of mixture into ovals to make 16 koftas.
- 3** Place lentils, rice, stock and remaining Spice Mix in a large saucepan over medium-high heat. Cover. Bring to a simmer. Reduce heat to low. Cook for 12 minutes or until rice is tender and liquid is absorbed. Remove from heat.
- 4** Meanwhile, heat oil in a large frying pan over medium-high heat. Add koftas. Cook, shaking pan so koftas brown all over, for 10 minutes or until cooked through.
- 5** Place koftas on rice. Drizzle with yoghurt. Sprinkle with extra coriander leaves. Serve with tomato wedges.

**NUTRITION:** (per serve) 2617kJ; 22.3g fat; 6.8g sat fat; 39.3g protein; 62.9g carbs; 7.4g fibre; 81mg chol; 1793mg sodium. ■

»» *Nagi says: Mojo is a classic Cuban marinade that not only infuses flavour but also tenderises the pork, making it beautifully juicy.*

## CUBAN MOJO MARINATED PORK CUTLETS WITH CORN AND CAPSICUM SALSA

**SERVES 4**

**PREP 15 MINUTES**

(PLUS OVERNIGHT REFRIGERATION)

**COOK 15 MINUTES**

- 4 pork cutlets, trimmed
- ¼ cup extra virgin olive oil
- 1½ cups frozen corn
- 1 large red capsicum, diced
- ¼ cup small fresh coriander leaves
- 3 cups steamed white long-grain rice
- Lime wedges, to serve
- Mojo Marinade**
- ⅔ cup orange juice
- ½ cup lime juice
- 1½ tablespoons dried oregano
- 3 garlic cloves, crushed
- 2 teaspoons ground cumin
- 1½ teaspoons white sugar
- 1 teaspoon salt

- 1 Make Mojo Marinade** Place all ingredients and a pinch of ground black pepper in a screw-top jar. Secure lid. Shake until salt dissolves and mixture is combined.
  - 2** Pour ¾ cup of the Mojo Marinade in a large snap-lock bag. Add pork. Seal bag. Toss to coat. Refrigerate overnight. Add 2 tablespoons oil to remaining marinade in jar. Secure lid. Shake well. Refrigerate.
  - 3** Heat remaining oil in a large frying pan over medium-high heat. Remove pork from bag. Shake off any excess marinade. Discard marinade. Cook pork for 3 to 4 minutes each side or until browned and cooked to your liking. Transfer to a plate. Cover loosely with foil. Rest for 5 minutes. Remove remaining marinade from fridge.
  - 4** Wipe pan clean. Heat over high heat. Add corn and capsicum. Cook, stirring occasionally, for 5 minutes or until just tender and lightly charred. Transfer to a heatproof bowl. Add remaining marinade and coriander leaves. Toss to combine.
  - 5** Serve pork with corn salsa, rice and lime.
- NUTRITION:** (per serve) 2421kJ; 21g fat; 4.2g sat fat; 32.4g protein; 60.5g carbs; 4.7g fibre; 67mg chol; 701mg sodium.



# easy baking winner!

With a zesty aroma and beautiful, bright flavours, this moist Lime and Olive Oil Coconut Cake was voted positively scrumptious!

LIME AND OLIVE OIL  
COCONUT CAKE

## THE INFO

\$0.67  
PER SERVE

### LIME AND OLIVE OIL COCONUT CAKE

**SERVES** 12

**PREP** 10 MINUTES  
(PLUS 10 MINUTES COOLING)

**COOK** 1 HOUR 15 MINUTES

1 cup olive oil

1 cup milk

3 eggs

1½ tablespoons finely grated lime rind,  
plus extra to serve

¼ cup lime juice (you will need 3 limes)

2 cups self-raising flour

¾ cup caster sugar

¾ cup desiccated coconut

Icing sugar, for dusting

Plain Greek-style yoghurt,  
to serve

*The lime and coconut  
add a delicious tropical  
twist to this olive oil cake.*

1 Preheat oven to 180°C/160°C fan-forced. Grease a 20cm round cake pan. Line base and side with baking paper.

2 Whisk oil, milk, eggs, lime rind and juice in a medium bowl. Sift flour into a separate large bowl. Stir in caster sugar and coconut. Make a well in centre. Add oil mixture. Stir to combine.

3 Pour into prepared pan. Bake for 1 hour 15 minutes or until a skewer inserted into centre of cake comes out clean. Cool in the pan for 10 minutes. Transfer to a wire rack to cool completely.

4 Dust cake with icing sugar and sprinkle with extra lime rind. Serve with yoghurt.

NUTRITION: (per serve) 1655kJ; 26.2g fat; 7.6g sat fat; 6.2g protein; 33.8g carbs; 1.7g fibre; 53mg chol; 207mg sodium. ■



## Winner's bio

**NAME:**

Carole DeMaria

**PROFILE NAME:**

elorac

**THEME:**

Easy Baking

**RECIPE:**

Lime and Olive Oil Coconut Cake

### WHAT INSPIRED YOU TO CREATE THIS?

"I love using olive oil in cakes. This one is moist, with a refreshing flavour."

### WHEN DO YOU LIKE TO COOK THIS RECIPE?

"When our fresh limes are ready. This recipe is a hit with both my husband and my children."

### DESCRIBE YOUR COOKING STYLE

"I love cooking, from sweet to savoury. But I have a soft spot for baking and love nothing more than the smell of freshly baked bread or cakes wafting through the house."

### WHO OR WHAT INSPIRES YOU TO COOK?

"My extended family has a great love of food and I enjoy sharing recipes online. I also love watching cooking shows on TV for inspiration and to try out new or different techniques."

### BEST COOKING ADVICE YOU'VE RECEIVED?

"Love what you are cooking – experiment and be brave. You just never know what will happen. There is no substitute for fresh, in-season ingredients."



BestRecipes  
com.au

*We also liked...* Thanks to all of you who submitted your fabulous recipes. Here are some of our favourites...



**Caramel Lattice  
Cheesecake Slice**

**PROFILE NAME:**  
**CREATEBAKEMAKE**

We loved this slice's classic lattice-biscuit taste and its thick cheesecake centre. If you like cream cheese, you'll love this slice! And the combination of crunchy top and base with the gooey centre takes the biscuit!



**Quick Mix Banana  
Chocolate Cake**

**PROFILE NAME:**  
**MISHA11**

This quick-mix one-bowl wonder was a treat to eat. We suggest drizzling over a simple chocolate glaze, then scattering with crushed walnuts for an easy entertaining idea. Perfect for an impressive afternoon tea with friends.



**Snowballs**

**PROFILE NAME:**  
**VEGGIE\_ART**

We enjoyed these quick Christmas balls, boasting vibrant vanilla flavours and a crunchy bikkie texture. Store in an airtight tin. According to Veggie\_Art, they taste better the longer you keep them, but we doubt they'll last long enough to find that out!



# NEXT MONTH

Our January/February issue is packed with fresh summer inspiration, including great lunchbox ideas to make when the kids go back to school

**Look out for:**

- + The kids will love our amazing Swimming Pool Cake - just the thing for a summer birthday party. Dive in and give it a go!
- + There are plenty of ideas for school-night dinners on a budget, including a hearty Lamb Sausage, Chickpea and Beetroot Salad.
- + Plus, leftover ham gets star billing, strawberries are in the spotlight and our feed-a-crowd menu will have them yelling for more!



# — SIMPLE — INGREDIENTS

Nothing more.  
Nothing less.



Slow cooked, traditional jam.  
Batch made on the farm.



Available at Woolworths & Coles.

Or buy new, exclusive flavours from our  
farm shop [WWW.ANATHOTH.COM.AU](http://WWW.ANATHOTH.COM.AU)



## CHRISTMAS CAPRESE WREATH

**SERVES** 12

**PREP** 40 MINUTES

*YOU'LL NEED A 30CM ROUND*

*SERVING PLATTER.*

**750g cherry tomatoes**

**2 bunches fresh basil**

**½ cup macadamias, toasted**

**½ cup grated parmesan**

**¼ cup extra virgin olive oil**

**3 teaspoons lemon juice**

**1 garlic clove, crushed**

**1½ x 180g tubs cherry bocconcini**

**1** Using a small serrated knife, trim 5mm from the top of each tomato. Using a teaspoon, carefully scoop out seeds and membrane from each tomato and discard. Place tomatoes, cut-side down, on paper towel to drain.

**2** Remove basil leaves from stems. Reserve large basil leaves to make wreath (about 1 cup).

**3** Place macadamias in a small food processor. Process until finely chopped. Add ¾ cup firmly packed basil leaves, parmesan, oil, lemon juice and garlic. Process until a paste forms. Season with salt and pepper (see note). Spoon mixture into a large snap-lock bag. Snip 1cm from one corner of the bag. Pipe mixture into tomatoes until almost full. Trim bocconcini slightly, if needed, to fit snugly into tomatoes. Place 1 bocconcini in each tomato, pressing gently to secure.

**4** Arrange reserved large basil leaves in a 25cm wreath shape on the serving platter. Arrange tomatoes on basil leaves. Serve.

**NUTRITION:** (per serve) 510kJ; 11.1g fat; 3.2g sat fat; 4.3g protein; 1g carbs; 0.9g fibre; 8mg chol; 104mg sodium. ■

### Cook's note:

You can make the pesto ahead of time.  
Transfer to a bowl. Cover with plastic wrap.  
Refrigerate for up to 2 days.

CHRISTMAS  
CAPRESE WREATH

### THE INFO

+ CLASSIC MAKEOVER  
+ GLUTEN FREE  
+ VEGETARIAN

**\$1.97**  
PER SERVE

**40**

# CHRISTMAS

» GET FESTIVE WITH **AWESOME APPETISERS**  
» STEP-BY-STEP **TURKEY** » KIDS' **GIFTS** » HOT  
AND COLD **XMAS** » NEW-STYLE **CLASSICS**  
» THE ULTIMATE **GINGERBREAD HOUSE**





CARAMELISED TOMATO  
AND GOAT'S CHEESE  
BRUSCHETTA

### THE INFO

+ VEGETARIAN

\$1.04  
EACH

45

PEA AND RADISH  
BRUSCHETTA

### THE INFO

+ VEGETARIAN

\$0.43  
EACH

20

CHARGRILLED  
NECTARINE AND  
PROSCIUTTO  
BRUSCHETTA

### THE INFO

\$1.06  
EACH

20



# Party STARTERS

Get your festivities off to a flying start with these easy and impressive appetisers – bruschetta three ways, a pair of prawn palate-pleasers, and a trio of tempting dips. Perfect with cocktails or bubbles!

## CARAMELISED TOMATO AND GOAT'S CHEESE BRUSCHETTA

**MAKES 8**  
**PREP 10 MINUTES**  
**COOK 35 MINUTES**

250g cherry tomatoes, halved  
2 teaspoons chopped fresh rosemary leaves  
2 teaspoons brown sugar  
¼ cup extra virgin olive oil, plus extra to serve  
8 thin slices crusty Italian bread  
80g marinated goat's cheese

1 Preheat oven to 180°C/160°C fan-forced. Place tomato, rosemary, sugar and 2 tablespoons oil in a roasting pan. Season with salt and pepper. Toss to coat. Roast for 30 minutes or until tomato collapses and juices caramelize. Set aside to cool.  
2 Preheat grill to high. Place bread in a single layer on a large baking tray. Brush both sides with remaining oil. Grill for 2 minutes each side or until toasted.  
3 Spread toasts with goat's cheese. Top with caramelised tomato. Serve drizzled with extra oil.

**NUTRITION:** (each) 699kJ; 9g fat; 2.4g sat fat; 4.2g protein; 17.2g carbs; 1.2g fibre; 18mg chol; 237mg sodium.

## PEA AND RADISH BRUSCHETTA

**MAKES 8**  
**PREP 10 MINUTES (PLUS COOLING)**  
**COOK 10 MINUTES**

1 cup frozen peas  
2 tablespoons cottage cheese  
1 garlic clove, crushed  
2 teaspoons finely chopped fresh mint leaves, plus extra whole sprigs to serve  
2 tablespoons extra virgin olive oil, plus extra to serve  
8 thin slices crusty Italian bread  
2 radishes, thinly sliced

1 Cook peas in a saucepan of boiling water for 2 minutes or until just tender. Drain. Transfer to a bowl. Add cottage cheese, garlic, mint and 2 teaspoons oil. Using a stick blender, blend until almost smooth. Season with salt and pepper. Set aside to cool.  
2 Meanwhile, preheat grill to high. Place bread in a single layer on a large baking tray. Brush both sides with remaining oil. Grill for 2 minutes each side or until toasted.  
3 Spread toasts with pea mixture. Top with radish and extra mint. Season with salt and pepper. Serve drizzled with extra oil.

**NUTRITION:** (each) 581kJ; 5.5g fat; 0.9g sat fat; 4.4g protein; 17.3g carbs; 2g fibre; 1mg chol; 249mg sodium.

## CHARGRILLED NECTARINE AND PROSCIUTTO BRUSCHETTA

**MAKES 8**  
**PREP 10 MINUTES**  
**COOK 10 MINUTES**

8 thin slices crusty Italian bread  
2 tablespoons extra virgin olive oil, plus extra to serve  
1 nectarine, cut into 8 wedges  
120g fresh ricotta  
8 slices (100g) thinly sliced prosciutto  
20g baby rocket

1 Preheat grill to high. Place bread in a single layer on a large baking tray. Brush both sides with 1½ tablespoons of the oil. Grill for 2 minutes each side or until toasted.  
2 Heat a chargrill pan on high heat. Drizzle nectarine with remaining oil. Chargrill, turning, for 1 to 2 minutes or until lightly charred. Remove from heat.  
3 Spread toasts with ricotta. Top with prosciutto, nectarine and rocket. Season with salt and pepper. Serve drizzled with extra olive oil.  
**NUTRITION:** (each) 677kJ; 7.6g fat; 2.1g sat fat; 5.4g protein; 17.4g carbs; 1.2g fibre; 6mg chol; 392mg sodium. >





*To make our Spiced Cherry Sangria, mix rosé wine, orange rind and juice, lemonade, a cinnamon stick, cherries, diced apple, star anise and ice cubes.*

## BARBECUED PRAWN AND MANGO LETTUCE CUPS

**SERVES 8**

**PREP 20 MINUTES**

**COOK 5 MINUTES**

- 2 small ripe mangoes, finely chopped
- 1 long red chilli, seeded, finely chopped
- 1 green onion, thinly sliced
- 1 teaspoon finely grated lime rind
- 2 teaspoons lime juice
- 24 large green king prawns, peeled, deveined
- 2 tablespoons extra virgin olive oil
- 2 garlic cloves, crushed
- ½ teaspoon smoked paprika
- 24 small gem lettuce leaves

- 1 Place mango, chilli, onion, lime rind and juice in a bowl. Season with salt and pepper. Toss to combine.
- 2 Place prawns, oil, garlic and paprika in a glass or ceramic bowl. Season with salt and pepper. Toss to coat (see notes).
- 3 Heat a barbecue chargrill or hotplate on high. Barbecue prawns, turning, for

- 2 to 3 minutes or until lightly charred and cooked through. Transfer to a plate.
- 4 Place a prawn on each lettuce leaf. Top with mango mixture. Transfer to a platter. Serve immediately.

**NUTRITION:** (per serve) 501kJ; 5.1g fat; 0.7g sat fat; 12.5g protein; 5.3g carbs; 1.3g fibre; 85mg chol; 258mg sodium.

## MINI PRAWN COCKTAIL PAPPADUMS

**SERVES 8**

**PREP 15 MINUTES**

- 1 cup whole-egg mayonnaise
- 1 tablespoon tomato sauce
- ¼ teaspoon Tabasco (optional)
- 15 medium cooked prawns, peeled, deveined, chopped
- ½ avocado, finely chopped
- ½ Lebanese cucumber, seeded, finely chopped
- 2 teaspoons lemon juice
- 2 teaspoons extra virgin olive oil
- 24 small cooked plain mini pappadums
- ½ cup fresh coriander leaves

- 1 Combine mayonnaise, tomato sauce and Tabasco (if using) in a bowl. Season with salt and pepper (see notes).
  - 2 Place prawns, avocado, cucumber, lemon juice and oil in a bowl. Season with salt and pepper. Toss gently to combine (see notes).
  - 3 Arrange pappadums on a serving platter. Dollop with ½ the mayonnaise mixture. Top with prawn mixture. Sprinkle with coriander. Drizzle with remaining mayonnaise mixture. Serve immediately.
- NUTRITION:** (per serve) 1263kJ; 28.7g fat; 4.1g sat fat; 6.2g protein; 5.4g carbs; 0.9g fibre; 60mg chol; 462mg sodium. >

### Cook's notes:

**+ FOR THE BBQ PRAWNS:** Marinate the prawns up to 1 day ahead. Store in an airtight container in the fridge.

**+ FOR THE MINI PRAWNS:** Prawn mixture and mayonnaise mixture can be made up to 3 hours ahead. Store in an airtight container in the fridge.



MINI PRAWN  
COCKTAIL  
PAPPADUMS

THE INFO

\$2.21  
PER SERVE

15

*For our Peachy Pimm's Cocktail,  
mix sliced fresh peach, Pimm's,  
ginger ale, cucumber and soda  
water, and serve over ice cubes.*

BARBECUED PRAWN  
AND MANGO  
LETTUCE CUPS

THE INFO

+ GLUTEN FREE  
+ LOW SATURATED FAT

\$3.76  
PER SERVE

25



*To make our Pine-lime Spritzer, mix pineapple juice, white rum, brown sugar, soda water, crushed ice, mint leaves and muddled lime wedges.*

#### SEVEN-LAYER MEXICAN DIP

#### THE INFO

+ GLUTEN FREE  
+ VEGETARIAN

**\$1.68**  
PER SERVE

#### SEVEN-LAYER MEXICAN DIP

**SERVES** 12

**PREP** 40 MINUTES (PLUS COOLING)

**COOK** 40 MINUTES

**750g pumpkin, peeled, cut into 3cm pieces**

**1 teaspoon ground cumin**

**½ teaspoon ground coriander**

**1 tablespoon extra virgin olive oil**

**2 red capsicum, quartered, seeds and membrane discarded**

**3 garlic cloves**

**400g can red kidney beans, drained, rinsed**

**1 long red chilli, seeded, finely chopped**

**2 avocados**

**2 teaspoons lemon juice**

**1 green onion, finely chopped**

**1 Lebanese cucumber, finely chopped**

**2 tablespoons finely chopped fresh coriander leaves**

**3 roma tomatoes, finely chopped**

**½ teaspoon dried oregano**

**200g sour cream**

**½ cup grated parmesan**

**Corn chips, to serve**

**1** Preheat oven to 220°C/200°C fan-forced. Line 2 large baking trays with baking paper. Place pumpkin on 1 prepared tray. Sprinkle with cumin and coriander. Season with salt and pepper. Drizzle with oil. Place capsicum on remaining tray. Roast for 20 minutes. Thinly slice 2 garlic cloves. Sprinkle garlic over pumpkin. Roast for a further 5 minutes. Transfer pumpkin to a heatproof bowl. Mash until smooth. Place capsicum in a snap-lock bag. Seal bag. Set aside to cool.

**2** Peel and discard skin from capsicum. Pat dry with paper towel. Roughly chop.

Combine capsicum, beans and chilli in a bowl. Season with salt and pepper.

**3** Place avocado and lemon juice in a bowl. Mash until almost smooth. Stir in onion. Season with salt and pepper.

**4** Combine cucumber and coriander in a small bowl. Crush remaining garlic clove. Combine garlic, tomato and oregano in a bowl. Season with salt and pepper.

**5** Place pumpkin mixture in a 6-cup-capacity serving bowl. Top with bean mixture, then guacamole, cucumber mixture, tomato mixture and sour cream. Sprinkle with parmesan. Serve with corn chips.

**NUTRITION:** (dip only per serve) 859kJ; 16.8g fat; 6.5g sat fat; 4.4g protein; 8.8g carbs; 2.8g fibre; 21mg chol; 96mg sodium.



FETTA, HONEY  
AND DATE DIP

## THE INFO

+ VEGETARIAN

\$1.33  
PER SERVE

15

*For our Raspberry Pomegranate Punch, mix pomegranate juice, muddled fresh raspberries, vodka, lemonade, vanilla bean and crushed ice.*

FANCY FRENCH  
ONION DIP

## THE INFO

\$0.95  
PER SERVE

45

### FETTA, HONEY AND DATE DIP

**SERVES 8**

**PREP 15 MINUTES**

- 5 fresh medjool dates, pitted, chopped
- ½ cup pitted mixed olives, drained, chopped
- ½ cup pine nuts, toasted
- 200g Danish fetta, crumbled
- 1 tablespoon finely chopped fresh flat-leaf parsley leaves, plus extra to serve
- 2 teaspoons finely chopped preserved lemon rind, plus extra wedges to serve
- 2 tablespoons extra virgin olive oil
- 1½ tablespoons honey
- Toasted crusty bread and chopped vegetables, to serve

- 1 Set aside 1 tablespoon each of the chopped dates, olives and pine nuts.
- 2 Place fetta, parsley, preserved lemon, oil and the remaining dates, olives and pine nuts in a medium bowl. Season

with pepper. Stir to combine. Transfer to a serving plate.

- 3 Drizzle dip with honey. Top with reserved dates, olives, pine nuts, extra preserved lemon and extra parsley. Serve with toasted crusty bread and chopped vegetables.

**NUTRITION:** (dip only per serve) 969kJ; 18.7g fat; 5.4g sat fat; 6.6g protein; 9.4g carbs; 1.2g fibre; 17mg chol; 391mg sodium.

### FANCY FRENCH ONION DIP

**SERVES 8**

**PREP 15 MINUTES COOK 30 MINUTES**

- 2 tablespoons extra virgin olive oil
- 2 brown onions, finely chopped
- 2 garlic cloves, crushed
- 1½ teaspoons finely chopped fresh thyme leaves
- 250g tub sour cream
- ¼ cup whole-egg mayonnaise
- 1½ teaspoons Worcestershire sauce
- ¼ cup finely chopped fresh chives, plus extra to serve

**Toasted crusty bread and chopped vegetables, to serve**

- 1 Heat oil in a large frying pan over medium-high heat. Add onion. Cook, stirring occasionally, for 8 minutes or until softened. Reduce heat to medium. Cook, stirring often, for a further 15 minutes or until onion is caramelised.
  - 2 Stir in garlic and thyme. Cook for a further 2 to 3 minutes or until onion is a deep golden brown.
  - 3 Transfer onion mixture to a heatproof bowl. Stand for 5 minutes to cool. Add sour cream, mayonnaise and Worcestershire sauce. Stir to combine. Season with salt and pepper. Stir in chives. Sprinkle with extra chives. Serve with toasted crusty bread and chopped vegetables.
- NUTRITION:** (dip only per serve) 937kJ; 23.2g fat; 9.2g sat fat; 1.4g protein; 2.8g carbs; 0.6g fibre; 42mg chol; 78mg sodium. ■



# SIDES *sorted*

Some like it hot... but others like to be cool! No matter your preference, we have a winning match for your main course

## POTATO AND CARAMELISED ONION CAKE

**SERVES 8**

**PREP** 20 MINUTES (PLUS 30 MINUTES STANDING) **COOK** 1 HOUR 40 MINUTES

2 tablespoons extra virgin olive oil

2 large brown onions, thinly sliced

2 teaspoons fresh thyme leaves,  
plus extra to serve

2kg desiree potatoes, peeled, thinly sliced

50g butter, melted

¼ cup grated parmesan

**1** Heat oil in a large frying pan over medium heat. Add onion. Cook for 5 minutes or until softened. Add ½ cup water. Bring to the boil. Reduce heat to medium. Simmer for 10 minutes or until water is absorbed and onion is caramelised. Stir in thyme.

**2** Preheat oven to 180°C/160°C fan-forced. Grease a 6cm-deep, 20cm (base) springform pan. Line base and side with baking paper.

**3** Place potato slices in a large bowl. Add butter. Season with salt and pepper. Toss to coat. Layer ¼ of the potato, overlapping slightly, in prepared pan. Spread ⅓ of the caramelised onion over potato. Sprinkle with 1 tablespoon parmesan. Repeat layering with potato, caramelised onion and parmesan, finishing with a layer of potato.

**4** Cover pan with foil. Bake for 40 minutes. Remove foil. Bake for 45 minutes or until potato is tender when a skewer is inserted into centre of cake and top is golden. Cover to keep warm. Stand in pan for 30 minutes (see notes). Carefully transfer to a serving plate. Sprinkle with extra thyme. Cut into wedges. Serve.

**NUTRITION:** (per serve) 1059kJ; 10.8g fat; 4.6g sat fat; 6.6g protein; 29.8g carbs; 4.1g fibre; 12mg chol; 130mg sodium.

POTATO AND  
CARAMELISED  
ONION CAKE

### THE INFO

+ GLUTEN FREE  
+ HIGH FIBRE  
+ LOWER SODIUM  
+ VEGETARIAN

**\$1.16**  
PER SERVE

**3**  
SERVES OF  
VEGIES

## WARM HONEY-ROASTED PUMPKIN, SILVERBEET AND CURRANT SALAD

**SERVES 8**

**PREP** 15 MINUTES  
(PLUS 15 MINUTES STANDING)

**COOK** 20 MINUTES

2 tablespoons extra virgin olive oil

2 tablespoons honey

1 teaspoon ground cumin

1 teaspoon ground cinnamon

800g butternut pumpkin, peeled,  
cut into 1cm-thick wedges

1 tablespoon brown sugar

1 bunch silverbeet

80g Danish fetta, crumbled

### Currant Dressing

¼ cup currants

2 tablespoons red wine vinegar

¼ cup extra virgin olive oil

**1** Preheat oven to 200°C/180°C fan-forced. Line a large baking tray with baking paper.

**2** Combine oil, honey, cumin and cinnamon in a large bowl. Season with salt and pepper. Add pumpkin. Rub to coat. Place pumpkin, in a single layer, on prepared tray. Sprinkle with sugar. Roast for 20 minutes or until golden and tender.

### 3 Meanwhile, make Currant Dressing

Place currants, red wine vinegar and oil in a small bowl. Season with salt and pepper. Stir to combine. Set aside for 15 minutes or until currants soften slightly.

**4** Discard stalks from silverbeet. Roughly shred leaves. Place pumpkin and silverbeet in a serving bowl. Drizzle with dressing. Toss to combine. Sprinkle with fetta. Serve.

**NUTRITION:** (per serve) 949kJ; 14.9g fat; 3.4g sat fat; 3.7g protein; 20.8g carbs; 2.8g fibre; 7mg chol; 256mg sodium.





**WARM HONEY-ROASTED  
PUMPKIN, SILVERBEET  
AND CURRANT SALAD**

**THE INFO**

+ GLUTEN FREE  
+ VEGETARIAN

**\$1.35**  
PER SERVE

**35**

**CREAMY MASHED POTATO  
AND CHIVE BAKE**

**SERVES 8**

**PREP 15 MINUTES**

**COOK 55 MINUTES (SEE NOTES)**

**2kg Sebago potatoes, peeled, halved**

**80g butter, softened**

**250g cream cheese, softened**

**1 cup milk**

**¼ cup chopped fresh chives**

**½ cup grated gruyère cheese**

**1** Grease an 8-cup-capacity ceramic baking dish. Preheat oven to 200°C/180°C fan-forced.

**2** Place potato in a large saucepan. Cover with cold water. Bring to the boil over high heat. Cook for 20 minutes or until tender. Drain. Return potato to pan. Toss over low heat for 1 to 2 minutes or until any excess water has evaporated.

**3** Using a potato masher, mash potato until smooth. Add butter and cream cheese. Mash to combine. Gradually stir in milk. Add chives. Season with salt and pepper. Stir to combine.

**4** Spoon potato into prepared baking dish. Top with cheese. Bake for 30 minutes or until golden and top is crisp. Serve.

**NUTRITION:** (per serve)

1568kJ; 22.3g fat; 14.9g sat fat;

10.4g protein; 30.2g carbs; 3.4g

fibre; 57mg chol; 256mg sodium. >

**Cook's notes:**

**+ FOR THE POTATO CAKE:** Stand cake for at least 30 minutes. This will make it easier to remove from the pan and cut into wedges. It can be made the day before serving. Once cooked, stand for 30 minutes to cool. Cover. Refrigerate overnight. Carefully remove from pan. Cut into wedges before reheating.

**+ FOR THE MASHED POTATO:** You can make this recipe to the end of step 3 the day before serving. Cover and refrigerate. Next day, continue from step 4.

**CREAMY MASHED  
POTATO AND  
CHIVE BAKE**

**THE INFO**

+ GLUTEN FREE  
+ VEGETARIAN

**\$1.78**  
PER SERVE

**2.5**  
SERVES OF  
VEGIES



## ASPARAGUS, LEMON AND PECAN WILD RICE SALAD

**SERVES 8**

**PREP 15 MINUTES**

**COOK 40 MINUTES**

- 1 cup white long-grain rice
- ½ cup wild rice
- 2 bunches asparagus, trimmed
- 150g snow peas, trimmed
- 1 tablespoon lemon zest
- ¼ cup chopped fresh coriander leaves, plus extra leaves to serve
- ¼ cup chopped fresh mint leaves, plus extra leaves to serve
- 2 green onions, thinly sliced
- 2 tablespoons lemon juice
- 2 tablespoons extra virgin olive oil
- 2 tablespoons finely chopped preserved lemon
- ⅓ cup pecans, toasted, roughly chopped
- 150g tub pomegranate seeds

**1** Cook white rice and wild rice separately following packet directions. Rinse under cold water. Drain well.

**2** Bring a saucepan of water to the boil over high heat. Add asparagus. Cook for 30 seconds or until bright green and tender. Drain. Refresh under cold water. Drain. Halve lengthways.

**3** Place rices, snow peas, ½ of the lemon zest, coriander, mint, onion, lemon juice, oil and preserved lemon in a large bowl. Season with salt and pepper. Toss to combine. Transfer to a serving plate. Top with asparagus and sprinkle with pecans, pomegranate seeds, remaining lemon zest and extra coriander and mint leaves. Serve.

**NUTRITION:** (per serve) 1018kJ; 8.4g fat; 0.9g sat fat; 6g protein; 35.2g carbs; 3.3g fibre; 0mg chol; 75mg sodium.

## CHARGRILLED SWEET POTATO, PEACH AND ROCKET SALAD

**SERVES 8**

**PREP 10 MINUTES (PLUS 10 MINUTES STANDING) COOK 15 MINUTES**

- 800g sweet potato, peeled, cut into 5mm slices
- 1 tablespoon extra virgin olive oil
- 1 teaspoon sea salt
- 2 yellow peaches, cut into wedges
- 150g baby rocket
- ½ cup torn fresh basil leaves
- ½ small red onion, thinly sliced
- Goat's Cheese Dressing**
- 80g goat's cheese (see notes)
- ¼ cup plain Greek-style yoghurt
- ¼ cup extra virgin olive oil
- ¼ cup lemon juice

### 1 Make Goat's Cheese Dressing

Place goat's cheese, yoghurt, oil and lemon juice in a small food processor. Process until smooth.

**2** Place sweet potato in a bowl. Add oil and salt. Season with pepper. Toss to coat. Heat a barbecue grill or chargrill pan on medium-high heat. Cook sweet potato, in batches, for 4 to 5 minutes each side or until charred and tender. Stand for 10 minutes to cool.

**3** Meanwhile, cook peach on barbecue grill or chargrill pan for 1 to 2 minutes each side or until charred.

**4** Place rocket, basil and sweet potato in a bowl. Toss gently to combine. Arrange on a serving platter.

Top with red onion and peach. Drizzle with dressing. Season with salt and pepper. Serve.

**NUTRITION:** (per serve)

869kJ; 12.6g fat; 3.3g sat fat; 4.7g protein; 17.1g carbs; 3.7g fibre; 9mg chol; 331mg sodium.

ASPARAGUS,  
LEMON AND  
PECAN WILD  
RICE SALAD

### THE INFO

+ HEART FRIENDLY  
+ VEGETARIAN

**\$2.17**  
PER SERVE

55



## MIXED GREENS SALAD WITH TOASTED ALMOND DRESSING

**SERVES** 8

**PREP** 20 MINUTES

(PLUS 10 MINUTES STANDING)

**COOK** 5 MINUTES

400g zucchini

1 teaspoon sea salt

350g green beans, trimmed,  
sliced diagonally

150g baby spinach

½ cup finely grated parmesan

### Toasted Almond Dressing

2 tablespoons balsamic vinegar

1 teaspoon Dijon mustard

1 teaspoon honey

2cm piece fresh ginger,  
finely grated

¼ cup extra virgin olive oil

¼ cup flaked almonds, toasted

**1 Make Toasted Almond Dressing** Place vinegar, mustard, honey, ginger, oil and almonds into a screw-top jar. Season with salt and pepper. Secure lid. Shake until combined.

**2** Using a vegetable peeler, peel zucchini into thin ribbons. Place zucchini in a colander. Sprinkle with sea salt. Toss to coat. Set aside for 10 minutes. Rinse under cold running water. Drain well (see notes).

**3** Bring a large saucepan of salted water to the boil over high heat. Add beans. Cook for 30 seconds or until bright green and tender. Drain. Refresh under cold water. Drain.

**4** Place beans, zucchini, spinach and ½ the parmesan in a serving bowl. Season with salt and pepper. Drizzle with Toasted Almond Dressing. Toss to combine. Sprinkle with remaining parmesan. Serve.

**NUTRITION:** (per serve) 561kJ; 10.7g fat; 2.2g sat fat; 4.4g protein; 3.7g carbs; 2.8g fibre; 5mg chol; 390mg sodium. ■

### Cook's note:

+ **FOR THE SWEET POTATO SALAD:** Instead of the goat's cheese, you could use a creamy Danish fetta. Or, for a real flavour hit, try using a blue vein cheese.

+ **FOR THE MIXED GREENS SALAD:** If your zucchini ribbons aren't very thin, simply blanch them in boiling water with the beans to soften.

CHARGILLED SWEET  
POTATO, PEACH AND  
ROCKET SALAD

### THE INFO

**\$1.96**  
PER SERVE

35

**2**  
SERVES OF  
VEGIES

MIXED GREENS SALAD  
WITH TOASTED  
ALMOND DRESSING

### THE INFO

+ LOW SATURATED FAT  
+ VEGETARIAN

**\$1.17**  
PER SERVE

35



# TALKING TURKEY



**Kim says:** There's no need to get hot under the collar about serving up a perfectly roasted bird this Christmas. Follow these simple steps and *voilà!*

## Stuffing step-by-step:

**1** Pat turkey dry inside and out with paper towel. Loosely fill neck cavity and large cavity with the cooled stuffing mixture.



**2** Using toothpicks, secure skin over both cavities to enclose the stuffing. Using unwaxed kitchen string, tie the legs of the turkey together to secure.



## Gravy step-by-step:

**1** Skim fat from roasting pan. Add flour to pan juices and stir over high heat for 3 to 5 minutes or until combined and mixture turns golden.



**2** Once the wine and stock have been added to the pan, continue to stir the gravy over the heat until the mixture has thickened.



## ROAST TURKEY WITH CHERRY, BALSAMIC AND THYME STUFFING

**SERVES** 8 (WITH LEFTOVERS)

**PREP** 25 MINUTES (PLUS COOLING AND 15 MINUTES STANDING)

**COOK** 3 HOURS 25 MINUTES

**YOU'LL NEED UNWAXED KITCHEN STRING.**

4kg whole turkey

50g butter, melted

Roasted vegetables and steamed green beans, to serve

**Cherry, Balsamic and Thyme Stuffing**

85g butter, chopped

1 brown onion, chopped

3 garlic cloves, crushed

2 tablespoons chopped fresh thyme

¼ cup white balsamic vinegar

4½ cups fresh breadcrumbs

2 cups pitted fresh cherries, chopped

**Gravy**

¼ cup plain flour

¼ cup dry white wine

2 cups chicken stock

### 1 Make Cherry, Balsamic and Thyme Stuffing

Melt butter in a frying pan over medium heat. Add onion. Cook, stirring, for 6 to 8 minutes until softened. Add garlic and thyme. Cook, stirring, for 1 minute or until fragrant. Add vinegar. Cook, stirring, for 1 minute. Remove from heat. Set aside for 10 minutes to cool. Stir in breadcrumbs and cherries. Season with salt and pepper. Set aside to cool (see notes).

### 2 Preheat oven to 180°C/160°C fan-forced.

Remove and discard neck from turkey. Pat dry inside and out with paper towel. Loosely fill neck cavity with some of the stuffing. Using toothpicks, secure skin over neck cavity to enclose stuffing. Fill large cavity with remaining stuffing. Secure skin over cavity with toothpicks.

Tie legs together with kitchen string.

Tuck wings under turkey.

**3** Place turkey on a greased wire rack in a large, flameproof roasting pan.

Pour 3 cups water into pan (see notes). Brush turkey all over with melted butter. Season with salt and pepper. Cover pan tightly with lightly greased foil. Roast turkey for 1 hour 20 minutes.

**4** Remove and discard foil. Roast turkey, basting with pan juices twice during cooking, for a further 1 hour 40 minutes or until turkey is golden and juices run clear when thigh is pierced with a skewer. Carefully transfer turkey to a plate. Cover with foil. Set aside to rest for 15 minutes.

**5 Meanwhile, make Gravy** Skim fat from roasting pan, leaving ¼ cup pan juices. Place pan over high heat. Add flour. Cook, stirring, for 3 to 5 minutes or until mixture turns golden. Reduce heat to low. Gradually stir in wine and stock until smooth and combined. Increase heat to high. Bring to the boil. Reduce heat to medium-low. Simmer, stirring constantly, for 10 minutes or until thickened. Remove from heat. Season with salt and pepper.

**6** Remove and discard string and toothpicks. Carve turkey and serve with stuffing, gravy, roasted vegetables and steamed green beans.

**NUTRITION:** (per serve) 2242kJ; 23.5g fat; 10.4g sat fat; 48.6g protein; 26.9g carbs; 2.2g fibre; 164mg chol; 807mg sodium. ■

## Cook's notes:

+ Make sure the stuffing has cooled completely before you stuff the turkey.

+ Top up the water in the roasting pan if it evaporates during cooking time.





ROAST TURKEY WITH  
CHERRY, BALSAMIC  
AND THYME STUFFING

**THE INFO**

**\$5.96**  
PER SERVE



# CHRISTMAS

## *with a twist*

This Christmas, create a new tradition inspired by on-trend cuisines, different ingredients or a new technique – think Cajun seafood, no-baste ham and turkey Wellington

CAJUN  
SEAFOOD BOIL

### THE INFO

+ HIGH FIBRE

\$10.35  
PER SERVE

5.5  
VEGIES PER  
SERVE

*Make sure you provide bowls for the prawn shells and bowls of lemon water for sticky fingers!*





## CAJUN SEAFOOD BOIL

SERVES 8

PREP 25 MINUTES

(PLUS 20 MINUTES STANDING)

COOK 25 MINUTES

1 litre chicken stock  
 375g chorizo, sliced diagonally  
 2 large red onions, each cut into 8 wedges, root end attached  
 1kg baby red potatoes  
 8 whole corn cobs, husks and silks removed  
 40 medium green king prawns, unpeeled  
 2kg black mussels, cleaned  
 100g chilled butter, chopped  
 Chopped fresh chives, fresh flat-leaf parsley leaves and lemon wedges, to serve

## Tomato Salad

6 vine-ripened tomatoes, chopped  
 1 tablespoon white sugar  
 ¼ cup extra virgin olive oil  
 1 tablespoon finely grated lemon rind  
 ⅓ cup lemon juice  
 2 red baby cos lettuces, trimmed, sliced  
 4 green onions, thinly sliced

**1 Make Tomato Salad** Combine tomato, sugar, oil, lemon rind and juice in a large bowl. Stand at room temperature, stirring occasionally, for 20 minutes to allow flavours to develop.

**2** Meanwhile, place stock, chorizo, onion, potato and 2 cups water in a large stockpot over high heat. Bring to the boil. Boil for 5 minutes. Add corn. Cook, covered, for 5 minutes. Add prawns and mussels. Cook, covered, for 7 minutes or until prawns turn pink and mussels have opened. Discard any un-opened mussels.

**3** Place a large colander over a large saucepan. Strain seafood mixture over the pan. Return seafood mixture to stockpot. Cover and set aside to keep hot. Place stock mixture over a high heat. Bring to the boil. Boil for 5 minutes or until reduced slightly. Add chilled butter. Whisk until butter is melted. Remove from heat.

**4** Add lettuce and onion to Tomato Salad. Season with salt and pepper. Toss to combine. Sprinkle seafood mixture with chives and parsley. Serve with Tomato Salad, butter sauce and lemon wedges.

**NUTRITION:** (per serve) 3562kJ; 42g fat; 17g sat fat; 64.6g protein; 47g carbs; 11.5g fibre; 283mg chol; 2842mg sodium. ➤





## PISTACHIO AND OLIVE STUFFED PORK BELLY

### THE INFO

**\$4.67**  
PER SERVE



### Kim says:

**+ FOR THE PORK BELLY:**  
Ask your butcher to score the rind crossways to make carving the pork easier.

+ If you can, use a mandolin to thinly slice the radish, apples and onion. You won't need to core the apples if you do.

**+ FOR THE SMOKY BEEF:** We used ETA Original Barbecue Sauce, as it has a sweet flavour. You can find it with the other sauces at the supermarket.

+ Freekeh is roasted green wheat and can be found in the health food or pasta and rice aisles of your supermarket. You can use brown rice in its place if you prefer.

## PISTACHIO AND OLIVE STUFFED PORK BELLY

**SERVES 8**

**PREP** 35 MINUTES (PLUS 10 MINUTES RESTING) **COOK** 1 HOUR 45 MINUTES

- 1.5kg piece pork belly, rind on, scored (see Kim's tips)
- 50g butter, at room temperature
- ½ cup pistachio kernels, toasted, finely chopped
- 1 cup pitted Sicilian green olives, finely chopped
- 1 tablespoon finely grated lemon rind
- ½ cup fresh flat-leaf parsley leaves, finely chopped
- 2 garlic cloves, crushed
- Olive oil cooking spray
- 2 tablespoons sea salt flakes
- 1 tablespoon fennel seeds
- 900g Kent pumpkin, cut into 8 wedges (skin on)

### Radish Salad

- 1 bunch radishes, very thinly sliced into rounds (see Kim's tips)

- 1 royal gala apple, very thinly sliced into rounds (see Kim's tips)
- 1 granny smith apple, very thinly sliced into rounds (see Kim's tips)
- 1 white onion, very thinly sliced into rounds (see Kim's tips)
- 1 bunch watercress, trimmed
- ¼ cup lemon juice

- 1 Preheat oven to 250°C/230°C fan-forced. Line a large baking tray with sides, first with foil, then baking paper. Place a greased wire rack over tray.
- 2 Starting from one short end of the pork and using a sharp knife, make a cut along the centre of the flesh to form a pocket, being careful not to cut all the way through.
- 3 Combine butter, pistachios, olives, lemon rind, parsley and garlic in a bowl. Season with salt and pepper. Push the pistachio mixture into the pocket, spreading evenly. Place pork on rack. Spray rind liberally with oil. Sprinkle

with sea salt flakes and fennel seeds, pushing into the scored rind. Spray with more oil.

4 Roast for 15 minutes. Reduce oven temperature to 180°C/160°C fan-forced. Roast for a further 1½ hours or until pork is very tender and rind is puffed and crackled. Cover pork loosely with foil and set aside for 10 minutes to rest.

5 Meanwhile, preheat a large chargrill pan over medium heat. Spray both sides of pumpkin with oil. Season with salt and pepper. Chargrill for 10 minutes, turning occasionally, or until golden and tender.

6 **Make Radish Salad** Combine radish, apples, onion, watercress and lemon juice in a large bowl. Season with salt and pepper.

7 Cut pork into thick slices. Serve with pumpkin and Radish Salad.

**NUTRITION:** (per serve) 4841kJ; 112g fat; 41.3g sat fat; 21.2g protein; 14g carbs; 3.8g fibre; 144mg chol; 2002mg sodium.



## SMOKY SOUTHERN-STYLE BEEF WITH FREEKEH AND CRANBERRY SALAD

**SERVES 8**

**PREP** 35 MINUTES (PLUS 6 HOURS REFRIGERATION AND 30 MINUTES

STANDING) **COOK** 35 MINUTES

- 1 cup boiling water
- 1 cup brown sugar
- 1 cup sweet barbecue sauce  
(see Kim's tips)
- 1 cup tomato ketchup
- 1 bunch fresh thyme
- 8 garlic cloves, bruised
- 1 tablespoon whole black peppercorns
- 1.25kg beef eye fillet
- $\frac{1}{4}$  cup season-all seasoning
- $\frac{1}{4}$  cup smoked paprika
- 2 tablespoons sweet paprika
- Freekeh and Cranberry Salad**
- 350g packet roasted cracked wholegrain  
freekeh, rinsed (see Kim's tips)
- 1 red onion, finely chopped
- $\frac{1}{4}$  cup red wine vinegar
- $\frac{1}{4}$  cup extra virgin olive oil
- 2 cups frozen cranberries, thawed
- 2 oranges, peeled, segmented
- 50g baby rocket
- $\frac{1}{2}$  cup fresh mint leaves,  
finely chopped
- 1 bunch fresh flat-leaf parsley

1 Combine boiling water and sugar in a large ceramic baking dish. Stir until sugar dissolves. Add barbecue sauce, ketchup, thyme, garlic and peppercorns. Stir until combined. Add beef, turning to coat. Cover. Refrigerate for 6 hours or overnight, turning occasionally in marinade.

**2 Make Freekeh and Cranberry Salad** Cook freekeh following packet directions until just tender. Drain. Refresh under cold water. Drain well. Transfer to a large serving bowl. Add onion, vinegar

and oil. Toss to combine. Stand at room temperature for 30 minutes.

**3** Meanwhile, place a large sheet of baking paper on a board. Combine seasoning, and smoked and sweet paprika in a bowl. Sprinkle evenly over the paper. Season with salt and pepper. Drain beef from marinade. Discard marinade. Roll beef in spice mixture to coat all over.

**4** Preheat a large chargrill pan or barbecue grill on medium heat. Cook beef for 5 minutes each side for medium-rare or until

cooked to your liking. Transfer to a plate. Cover with foil. Set aside for 10 minutes.

**5** Meanwhile, add cranberries, orange segments, baby rocket and mint to freekeh. Roughly chop  $\frac{1}{2}$  the parsley. Leave remaining parsley leaves whole. Add to salad. Season with salt and pepper. Toss to combine. Transfer to a serving platter.

**6** Slice beef. Serve on salad.

**NUTRITION:** (per serve) 3309kJ; 30.9g fat; 10.3g sat fat; 42.2g protein; 84.9g carbs; 13.9g fibre; 91mg chol; 1029mg sodium. >

SMOKY SOUTHERN-  
STYLE BEEF WITH  
FREEKEH AND  
CRANBERRY SALAD

### THE INFO

+ HIGH FIBRE  
+ HIGH IN IRON

**\$8.97**  
PER SERVE





NO-BASTE  
CIDER-GLAZED HAM

### THE INFO

**\$8.64**  
PER SERVE

*The ham should fit quite snugly  
in the pan so it sits in the glaze  
and doesn't slide around.*





**NO-BASTE CIDER-GLAZED HAM****SERVES** 8 (WITH LEFTOVERS)**PREP** 25 MINUTES (PLUS 20 MINUTES**STANDING) COOK** 1 HOUR 40 MINUTES**½ cup apple cider vinegar****1½ cups brown sugar****350ml bottle fresh apple juice****330ml bottle alcoholic pink lady apple cider****1 bunch fresh thyme****½ cup wholegrain mustard****8kg cooked leg ham****1** Preheat oven to 220°C/200°C fan-forced.**2** Combine vinegar, sugar, juice, cider and thyme in a saucepan over medium heat.

Cook, stirring, for 5 minutes or until sugar dissolves. Boil, stirring occasionally, for 30 minutes or until glaze has reduced by half. Carefully strain glaze into a heatproof jug. Discard thyme. Stir in mustard. Set aside for 20 minutes to cool slightly.

**3** Meanwhile, using a sharp knife, cut through ham rind about 8cm from shank. Starting at the opposite end to shank, run your thumb under rind to separate it from fat. Peel back and remove rind. Wrap shank end in baking paper, then foil. Place ham, top-side down, in a large heavy-based roasting pan.**4** Slowly pour glaze over ham, brushing as you go, so all sides are evenly covered.**5** Bake ham for 40 minutes. Remove from oven and carefully turn ham over. Brush with glaze so all sides are evenly covered.**6** Bake for a further 15 minutes or until ham is golden and caramelised. Stand in pan for 10 minutes. Discard foil and baking paper from shank. Transfer ham to a serving plate. Brush with remaining glaze in pan. Serve.**NUTRITION:** (per serve) 1649kJ; 19.6g fat;

8g sat fat; 36.6g protein; 15.5g carbs;

0.9g fibre; 100mg chol; 2639mg sodium.

**TURKEY WELLINGTON****SERVES** 8**PREP** 50 MINUTES (PLUS 10 MINUTES**STANDING) COOK** 1 HOUR 20 MINUTES**1.5kg fresh skinless turkey breast, trimmed****500g fresh chorizo sausages****1 cup dried breadcrumbs****1 bunch English spinach, stems removed****5 sheets frozen puff pastry, partially thawed****1 egg, lightly beaten****275g jar jellied cranberry sauce****Broccolini Rice (see note), to serve****1** Using a sharp knife, cut turkey along

1 long side (do not cut all the way through).

**Open up turkey to lay flat. Using a meat mallet or rolling pin, flatten until 1cm thick.****2** Discard chorizo casings. Crumble chorizo and combine with ½ the breadcrumbs. Using damp hands, spread chorizo mixture over turkey. Roll up turkey, from 1 long side, to form a log. Refrigerate until required.**3** Preheat oven to 180°C/160°C fan-forced. Line a large baking tray with baking paper.**4** Place spinach in a colander over sink. Run hot water over leaves until just wilted. Drain. Squeeze excess water from leaves. Pat dry between pieces of paper towel. Set aside.**5** Place 1 pastry sheet on a board. Brush 2cm of 1 edge with a little egg. Secure another pastry sheet to egg-brushed edge. Press joins to seal. Transfer to prepared tray. Spread ½ the cranberry sauce over

centre of pastry to form a 10cm x 35cm rectangle. Sprinkle remaining breadcrumbs over cranberry sauce. Layer ½ the spinach over breadcrumbs, making sure leaves are flat. Place turkey on top. Layer remaining spinach over turkey. Spread remaining cranberry sauce over spinach.

**6** Join 2 of the remaining pastry sheets together, using a little egg to secure. Place pastry over top of cranberry sauce. Press around edges to secure. Leaving a 4cm border, trim excess pastry. Cut remaining pastry sheet into 2cm-wide strips. Arrange strips over top of pastry to create a lattice pattern. Roll up pastry border, pinching edges to seal. Brush all over with egg.**7** Bake for 1 hour 20 minutes or until pastry is golden and turkey is cooked through. Stand for 10 minutes. Serve.**NUTRITION:** (per serve) 4449kJ; 37.4g fat; 16.1g sat fat; 72.8g protein; 108.6g carbs; 6g fibre; 130mg chol; 2036mg sodium. ■**Cook's note:****TO MAKE BROCCOLINI RICE:** Using the absorption method, cook brown basmati rice with chicken stock and saffron threads until tender. Toss with sliced steamed broccolini and green onion, coriander and parsley. Drizzle with lime juice.



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# HOT

## HOT

PINEAPPLE AND  
GINGER BEER  
GLAZED HAM, P100

### THE INFO

+ 5 INGREDIENTS  
+ SUPER EASY

**\$3.75**  
PER SERVE

RECIPES: CLAIRE BROOKMAN & AMIRA GEORGY PHOTOGRAPHY: GUY BAILEY & CHLOE WALL STYLING: KRISTEN WILSON & JENN TOLHURST  
FOOD PREPARATION: TRACEY PATTISON & CLAIRE BROOKMAN HAM SUPPLIED BY AUSTRALIAN PORK LIMITED, PORK.COM.AU



# OR COLD Christmas

A traditional hot Christmas feast with all the trimmings or cold platters to share? With these make-ahead marvels, you can have the best of both worlds

## COLD

HAM AND BAKED  
RICOTTA CHEESECAKE  
PLATTER, P102

### THE INFO

+ MAKE AHEAD  
+ SUPER EASY

\$7.61  
PER SERVE

2  
VEGIES PER  
SERVE





**HOT**

ROAST VEAL WITH  
ORANGE HAZELNUT  
CRUST, P100

**THE INFO**

- + ENTERTAINING
- + MAKE AHEAD
- + SPECIAL OCCASION

**\$4.92**  
PER SERVE





## COLD

VITELLO TONNATO  
PLATTER, P103

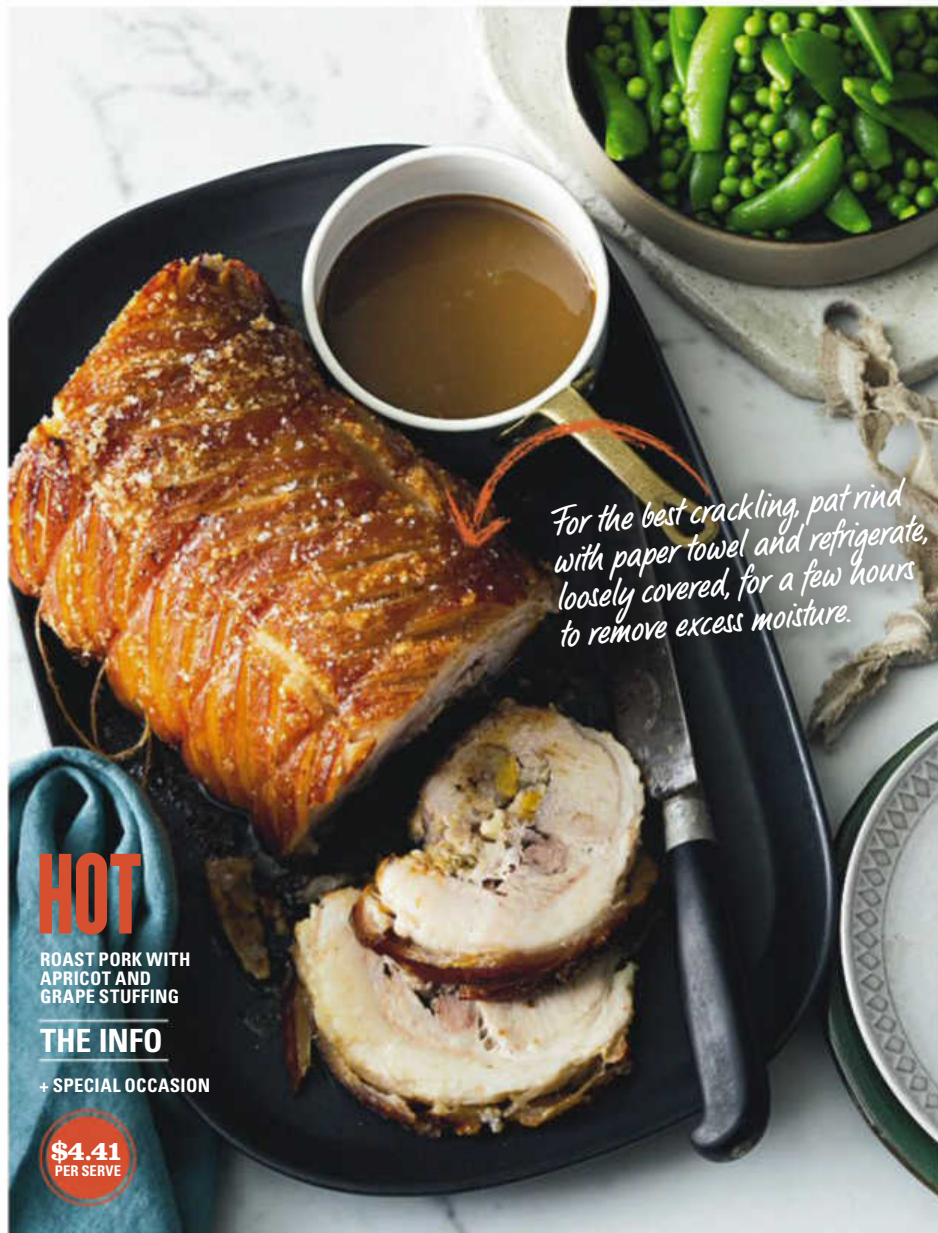
### THE INFO

+ ENTERTAINING  
+ MAKE AHEAD

**\$7.85**  
PER SERVE

**2.5**  
VEGIES PER  
SERVE





**HOT**

ROAST PORK WITH  
APRICOT AND  
GRAPE STUFFING

**THE INFO**

+ SPECIAL OCCASION

**\$4.41**  
PER SERVE

## ROAST PORK WITH APRICOT AND GRAPE STUFFING

**SERVES 8**

**PREP 25 MINUTES**

(PLUS 15 MINUTES RESTING)

**COOK 1 HOUR 45 MINUTES**

YOU'LL NEED UNWAXED KITCHEN STRING FOR THIS RECIPE.

**50g butter**

**1 small brown onion, finely chopped**

**¼ cup chopped pecans**

**2 garlic cloves, crushed**

**1 tablespoon chopped fresh rosemary leaves**

**1 cup fresh breadcrumbs**

**¼ cup dried apricots, chopped**

**100g green seedless grapes, chopped**

**2kg rolled pork loin, scored**

**1 tablespoon sea salt**

**Gravy and steamed peas and sugar snap peas, to serve**

**1** Preheat oven to 220°C/200°C fan-forced.

**2** Melt butter in a large frying pan over medium-high heat. Add onion and pecans. Cook, stirring, for 3 minutes or until onion is just softened. Add garlic and rosemary. Cook, stirring, for 1 minute or until fragrant. Transfer to a large heatproof bowl. Add breadcrumbs, apricots and grapes. Season with salt and pepper. Stir to combine.

**3** Discard string from pork. Unroll. Pat dry with paper towel. Place on a board, rind-side down. Slice crossways through thickest part of meat, being careful not to cut the whole way through. Open out to form 1 large piece. Press stuffing over pork. Roll up to enclose. Tie up with kitchen string at 3cm intervals. Place on a lightly greased wire rack in a large roasting pan. Sprinkle with salt and rub into rind.

**4** Roast for 30 minutes or until skin starts to crisp and crackle. Reduce oven temperature

to 180°C/160°C fan-forced. Cook for a further 1 hour 10 minutes or until juices run clear when a skewer is inserted into the centre of pork. Cover loosely with foil. Stand for 15 minutes to rest. Slice. Serve with gravy and steamed peas and sugar snap peas.

**NUTRITION:** (per serve) 3092kJ; 49.8g fat; 19.1g sat fat; 54.7g protein; 17.6g carbs; 3.9g fibre; 121mg chol; 1492mg sodium.

## ROAST PORK AND FRESH PEAR SALSA PLATTER WITH GREEN CHILLI SALSA VERDE

**SERVES 8**

**PREP 30 MINUTES**

MAKE-AHEAD PORK (LEFT) MAKES THIS FRUITY PLATTER EASY TO PREPARE.

**1 large packham's triumph pear, cored, cut into 1cm cubes**

**1 small red onion, finely chopped**

**2 celery stalks, trimmed, (small leaves reserved and chopped), thinly sliced**

**1 tablespoon white wine vinegar**

**1 tablespoon extra virgin olive oil**

**Roast Pork with Apricot and Grape Stuffing, chilled (see recipe, left)**

**150g baby spinach**

**1 bunch red radishes, untrimmed, halved**

**300g green seedless grapes**

**2 yellow peaches, cut into wedges**

**255g fig and fennel baguette, sliced**

**Green Chilli Salsa Verde**

**½ cup fresh basil leaves**

**⅓ cup fresh flat-leaf parsley leaves**

**⅓ cup fresh mint leaves**

**1 small garlic clove, crushed**

**2 green chillies, sliced**

**½ cup extra virgin olive oil**

**2 tablespoons white wine vinegar**

**2 teaspoons drained baby capers, rinsed**

**1** Place pear, onion, celery and celery leaves, vinegar and oil in a medium bowl. Season with salt and pepper. Toss to combine.

**2 Make Green Chilli Salsa Verde** Place basil, parsley, mint, garlic and chilli in a food processor. Process until finely chopped. Transfer to a bowl. Stir in oil, vinegar and capers. Season with salt and pepper.

**3** Cut crackling off pork. Slice pork and crackling. Arrange spinach, pork, crackling, pear salsa, radish, grapes, peach and bread on a platter. Drizzle with salsa verde. Serve.

**NUTRITION:** (per serve) 4056kJ; 66g fat; 21.2g sat fat; 55.8g protein; 37.2g carbs; 5.2g fibre; 119mg chol; 1449mg sodium. ➤



# COLD

ROAST PORK AND FRESH  
PEAR SALSA PLATTER  
WITH GREEN CHILLI  
SALSA VERDE

## THE INFO

+ MAKE AHEAD  
+ NO COOK

**\$6.88**  
PER SERVE







*Serve this Prosecco-poached Turkey with a Cranberry and Port Sauce (see recipe p103).*

**HOT**

PROSECCO-POACHED  
TURKEY WITH  
THYME GRAVY, P101

**THE INFO**

+ ONE PAN  
+ SPECIAL OCCASION  
+ SUPER EASY

**\$4.94**  
PER SERVE



# COLD

TURKEY AND CRANBERRY  
PLATTER WITH CRUNCHY  
STUFFING, P103

## THE INFO

+ KID FRIENDLY  
+ SUPER EASY

**\$7.96**  
PER SERVE





**PINEAPPLE AND  
GINGER BEER  
GLAZED HAM**

**THE INFO**

+ 5 INGREDIENTS  
+ SUPER EASY

**\$3.75**  
PER SERVE



# HOT STUFF

**PINEAPPLE AND GINGER  
BEER GLAZED HAM**

**SERVES** 8 (PLUS LEFTOVERS)

**PREP** 15 MINUTES (PLUS 10 MINUTES  
STANDING) **COOK** 1 HOUR 55 MINUTES

**1½ cups pineapple juice**

**2 cups ginger beer**

**⅓ cup brown sugar**

**1 tablespoon Dijon mustard**

**8kg cooked leg ham**

- 1 Preheat oven to 180°C/160°C fan-forced.
- 2 Place pineapple juice, ginger beer, sugar and mustard in a medium saucepan over medium-high heat. Bring to the boil. Reduce heat to medium. Simmer for 20 to 25 minutes or until slightly thickened. Remove from heat. Stand for 10 minutes.
- 3 Meanwhile, using a small sharp knife, cut through ham rind about 8cm from shank. Starting at the opposite end to shank, run your thumb under rind to separate it from fat. Peel back and remove rind. Score fat at 1cm intervals. Wrap shank end in foil.
- 4 Place ham on a lightly greased wire rack in a large roasting pan. Add enough

boiling water to pan until it reaches 2cm up sides of pan. Brush ham with ¼ of the pineapple glaze. Bake, basting with remaining pineapple glaze every 20 minutes, for 1 hour 30 minutes or until ham is golden and caramelised. Remove and discard foil from shank. Serve.  
**NUTRITION:** (per serve) 1467kJ; 19.1g fat; 8g sat fat; 36.1g protein; 7.1g carbs; 0g fibre; 100mg chol; 2530mg sodium.

**ROAST VEAL WITH  
ORANGE HAZELNUT CRUST**

**SERVES** 8

**PREP** 20 MINUTES  
(PLUS 10 MINUTES RESTING)

**COOK** 40 MINUTES

**1.2kg piece veal loin**

**1 tablespoon extra virgin olive oil**

**120g packet skinless hazelnuts**

**1 tablespoon fresh thyme leaves**

**½ cup fresh flat-leaf parsley leaves**

**1 tablespoon finely grated orange rind**

**¼ cup Dijon mustard**

**60g butter, softened**

**Gravy and steamed green beans, to serve**

- 1 Preheat oven to 200°C/180°C fan-forced. Rub veal all over with oil. Season with salt and pepper.
- 2 Heat a flameproof roasting pan over medium-high heat. Cook veal, turning, for 5 minutes or until browned all over. Remove from heat.
- 3 Meanwhile, place hazelnuts, thyme, parsley and orange rind in a food processor. Process until finely chopped (see Kim's tips). Add mustard and butter. Process to form a paste.
- 4 Press herb mixture over top and sides of veal. Roast for 30 to 35 minutes for medium or until cooked to your liking. Transfer to a plate. Cover loosely with foil. Stand for 10 minutes to rest.
- 5 Slice veal. Serve with gravy, green beans and roast potatoes (see Kim's tips).  
**NUTRITION:** (per serve) 1613kJ; 23.3g fat; 6.7g sat fat; 37g protein; 6.7g carbs; 1.5g fibre; 96mg chol; 642mg sodium.





## PROSECCO-POACHED TURKEY WITH THYME GRAVY

**SERVES 8**

**PREP 15 MINUTES**  
(PLUS 10 MINUTES RESTING)

**COOK 1 HOUR**

- 1 tablespoon extra virgin olive oil
- 60g butter
- 1.5kg turkey breast fillet, skin on  
(see Kim's tips)
- 4 spring onions (with bulb), trimmed,  
leaving 10cm green stalk, halved
- 3 cups chicken stock
- 2 cups prosecco
- 3 x 5cm long strips lemon rind
- 3 fresh bay leaves
- 4 sprigs fresh oregano
- 8 sprigs fresh thyme
- ¼ cup plain flour

1 Heat oil and ½ the butter in a large, heavy-based saucepan over medium-high heat. Season turkey with salt and pepper. Add turkey to pan, skin-side down. Cook for 5 minutes each side or until golden. Transfer to a plate. Cover to keep warm.

2 Add onion to pan. Cook, stirring occasionally, for 5 minutes or until golden. Add stock, prosecco, rind, bay leaves, oregano and ½ the thyme. Bring to the boil. Return turkey to pan. Reduce heat to low. Simmer, covered, for 35 minutes or until turkey is cooked through.

3 Transfer turkey to a plate. Cover loosely with foil. Stand for 10 minutes to rest.

4 Meanwhile, using a slotted spoon, transfer onion, rind, bay leaves, oregano and thyme to a bowl. Cover to keep warm. Strain poaching liquid through a fine sieve into a large jug (you'll need 2 cups). Discard solids and remaining poaching liquid.

5 Melt remaining butter in pan over medium-high heat. Add flour. Cook, stirring, for 2 minutes or until flour is golden. Reduce heat to low. Add remaining thyme. Slowly stir in 2 cups reserved poaching liquid. Cook, stirring, for 5 minutes or until bubbling and thickened. Discard thyme sprigs. Slice turkey. Serve with thyme gravy and onion mixture.

**NUTRITION:** (per serve) 1729kJ; 24.4g fat; 5.9g sat fat; 39.3g protein; 4.3g carbs; 0.4g fibre; 105mg chol; 703mg sodium. ➤

**ROAST VEAL WITH ORANGE HAZELNUT CRUST**

### THE INFO

+ ENTERTAINING  
+ MAKE AHEAD  
+ SPECIAL OCCASION

**\$4.92**  
PER SERVE

**PROSECCO-POACHED TURKEY WITH THYME GRAVY**

### THE INFO

+ ONE PAN  
+ SPECIAL OCCASION  
+ SUPER EASY

**\$4.94**  
PER SERVE

## Kim says:

- + If you're using this veal to make the Vitello Tonnato Platter (p103) reserve 2 tablespoons of the hazelnut mixture to serve.
- + Along with the green beans, we served our veal with "The Best Roast Potatoes". You can find the recipe at [superfoodideas.com.au](http://superfoodideas.com.au).
- + You'll need to order the turkey from your butcher a few days ahead.



## HAM AND BAKED RICOTTA CHEESECAKE PLATTER

### THE INFO

+ MAKE AHEAD  
+ SUPER EASY

**\$7.61**  
PER SERVE

**2**  
VEGIES PER SERVE

## VITELLO TONNATO PLATTER

### THE INFO

+ ENTERTAINING  
+ MAKE AHEAD

**\$7.85**  
PER SERVE

**2.5**  
VEGIES PER SERVE

# COLD CUTS

## HAM AND BAKED RICOTTA CHEESECAKE PLATTER

**SERVES 8**

**PREP** 25 MINUTES (PLUS COOLING)

**COOK** 45 MINUTES

*THE TROPICAL-INFUSED HAM (SEE P100)  
TASTES AMAZING WITH THE SAVOURY  
CHEESECAKES AND FRESH PRODUCE.*

**300g fresh ricotta**

**½ cup grated vintage cheddar**

**⅓ cup grated parmesan**

**2 egg yolks**

**1 tablespoon fresh thyme leaves**

**1 tablespoon finely chopped fresh chives**

**½ cup walnuts**

**1 tablespoon icing sugar**

**1 bunch watercress, sprigs picked**

**Pineapple and Ginger Beer Glazed Ham, chilled, sliced (see recipe p100)**

**2 bunches asparagus, trimmed, steamed**

**250g Amoroso truss tomatoes**

**400g tomato medley mix,**

**large tomatoes halved**

**¼ cup fresh basil leaves**

**400g loaf crusty bread, sliced**

**Honey Basil Dressing**

**¼ cup honey**

**¼ cup Cobram Estate Classic Flavour**

**Intensity extra virgin olive oil (see note)**

**1½ tablespoons cider vinegar**

**2 tablespoons finely shredded fresh basil leaves**

**1** Preheat oven to 200°C/180°C. Grease two 4cm-deep, 11cm (base) round springform pans. Line base and sides with baking paper, extending paper 2cm above edges of pans.

**2** Place ricotta, cheddar, parmesan, egg yolks, thyme and chives in a bowl. Season with salt and pepper. Stir until smooth and combined. Divide ricotta mixture evenly between prepared pans. Using a spatula, press ricotta mixture firmly into prepared pans, levelling tops. Place pans on a baking tray. Season with salt and pepper. Bake for 30 to 40 minutes or until golden and firm. Set aside to cool.

**3** Meanwhile, heat a small non-stick frying pan over medium heat. Add walnuts. Stir for 2 to 3 minutes or until toasted. Add sugar. Cook, stirring constantly, for 1 minute or until sugar melts and caramelises and walnuts are coated. Transfer to a baking paper-lined baking tray. Set aside to cool.

**4 Make Honey Basil Dressing** Whisk honey, oil and vinegar in a small bowl. Stir in basil. Season with salt and pepper.

**5** Carefully remove cheesecakes from pans. Arrange watercress, cheesecakes, sliced ham, asparagus and tomatoes on a serving board or platter. Scatter with walnuts and basil. Drizzle with dressing. Serve with crusty bread.

**NUTRITION:** (per serve) 2591kJ; 37.2g fat; 13.4g sat fat; 44g protein; 46.3g carbs; 4.4g fibre; 145mg chol; 2618mg sodium.

## SFI recommends:

**Cobram Estate Classic Flavour Intensity extra virgin olive oil is ideal for everyday cooking.**





TURKEY AND CRANBERRY PLATTER WITH CRUNCHY STUFFING

## THE INFO

+ KID FRIENDLY  
+ SUPER EASY

\$7.96  
PER SERVE



## TURKEY AND CRANBERRY PLATTER WITH CRUNCHY STUFFING

**SERVES 8**

**PREP 20 MINUTES COOK 15 MINUTES**

GET AHEAD BY MAKING THE TURKEY (SEE RECIPE P101), THEN TURN IT INTO THIS MODERN, BUT FESTIVE, MAIN.

- ¼ cup extra virgin olive oil
- 2 garlic cloves, crushed
- ½ x 320g loaf ciabatta, torn into 2cm pieces
- 1 small red onion, thinly sliced
- 1 tablespoon lemon zest
- ⅓ cup pine nuts
- 8 thin slices prosciutto, cut into thirds
- 3 sprigs fresh oregano
- 2 baby gem lettuces, leaves separated
- Prosecco-poached Turkey with Thyme Gravy, chilled, sliced (see recipe p101)
- 250g green beans, halved diagonally, steamed, to serve
- Cranberry and Port Sauce**
- 2 cups frozen cranberries
- ½ cup caster sugar
- ¼ cup port
- 2 x 5cm long strips orange rind
- 1 cinnamon stick
- 2 fresh bay leaves

- 1 Preheat oven to 220°C/200°C fan-forced. Line 2 large baking trays with baking paper.
  - 2 Combine oil and garlic in a large bowl. Season with salt and pepper. Add bread, onion, lemon zest, pine nuts, prosciutto and oregano. Toss to combine. Divide between prepared trays. Bake for 15 minutes, stirring halfway through cooking, or until bread is golden and crisp.
  - 3 **Meanwhile, make Cranberry and Port Sauce** Place cranberries, sugar, port, orange rind, cinnamon, bay leaves and ½ cup water in a medium saucepan over medium-low heat. Cook, stirring, for 4 minutes or until sugar has dissolved. Increase heat to medium-high. Cook, stirring occasionally, for 6 minutes or until sauce thickens slightly.
  - 4 Arrange lettuce, turkey slices, crunchy stuffing and beans on a serving board or platter. Drizzle with Cranberry and Port Sauce. Serve.
- NUTRITION: (per serve) 3041kJ; 41.6g fat; 8.8g sat fat; 47.4g protein; 32.5g carbs; 4g fibre; 109mg chol; 1347mg sodium. ➤

## VITELLO TONNATO PLATTER

**SERVES 8**

**PREP 25 MINUTES COOK 25 MINUTES**

THE ROAST VEAL RECIPE (P100) ADDS A CITRUS FLAVOUR TO THIS PLATTER.

- 1kg desiree potatoes, peeled
- ½ cup extra virgin olive oil
- 1 tablespoon drained capers, rinsed
- ¾ cup chopped fresh flat-leaf parsley leaves
- ½ cup pitted sicilian olives
- 2 tablespoons lemon juice
- 100g baby rocket
- Roast Veal with Orange Hazelnut Crust (plus reserved 2 tablespoons hazelnut mixture), chilled, sliced (see recipe p100)
- 200g chargrilled eggplant, halved lengthways
- 4 whole (200g) chargrilled capsicum, halved lengthways
- 4 whole (120g) marinated artichokes, cut into wedges

### Tuna Sauce

- 1 cup whole-egg mayonnaise
- 95g can tuna in oil, drained, flaked
- 1 anchovy, chopped
- 1 tablespoon lemon juice

- 1 Place potato in a large saucepan. Cover with cold water. Bring to the boil over high heat. Boil for 12 minutes or until just tender. Drain. Cut into 4cm pieces. Pat dry with paper towel.
  - 2 Heat ½ of the oil in a large frying pan over medium-high heat. Add the potato. Cook, tossing occasionally, for 8 to 10 minutes or until golden. Drain on paper towel.
  - 3 **Make Tuna Sauce** Place mayonnaise, tuna, anchovy and lemon juice in a small food processor. Process until smooth. Season with salt and pepper.
  - 4 Place potato in a large bowl. Add capers, parsley, olives, lemon juice and remaining oil. Season with salt and pepper. Toss to combine.
  - 5 Arrange rocket, potato salad, veal, eggplant, capsicum and artichokes on a serving board or platter. Drizzle veal with Tuna Sauce. Sprinkle with reserved hazelnut mixture. Serve.
- NUTRITION: (per serve) 3724kJ; 70.9g fat; 12.9g sat fat; 42.8g protein; 18.8g carbs; 4.2g fibre; 122mg chol; 1017mg sodium.





**HOT**

MINI CHRISTMAS  
PUDDINGS

**THE INFO**

+ ENTERTAINING  
+ MAKE AHEAD  
+ SUPER EASY

**\$1.76**  
PER SERVE

**MINI CHRISTMAS PUDDINGS**

**SERVES** 12

**PREP** 25 MINUTES (PLUS 2 HOURS STANDING  
AND COOLING) **COOK** 40 MINUTES

- 1½ cups mixed dried fruit
- ½ cup dried cranberries
- ½ cup soft and juicy figs, finely chopped
- ½ cup dark rum
- 100g butter, softened
- ⅓ cup brown sugar
- 2 eggs
- 2 tablespoons plain flour, sifted
- ¼ teaspoon baking powder
- ½ teaspoon mixed spice
- ½ teaspoon ground cinnamon
- ¾ cup fresh breadcrumbs
- ½ cup red glacé cherries, roughly chopped

**Custard**

- 1½ cups milk
- 1 cup thickened cream
- 6 egg yolks
- ½ cup caster sugar
- 2 teaspoons cornflour
- 2 tablespoons brandy

- 1 Combine dried fruits and rum in a glass bowl. Cover. Set aside for 2 hours.
  - 2 Preheat oven to 180°C/160°C fan-forced. Grease a 12-hole (⅓-cup-capacity) muffin pan. Line bases of holes with baking paper.
  - 3 Using an electric mixer, beat butter and sugar until pale and creamy. Add eggs, 1 at a time, beating until combined (mixture may curdle). Add flour, baking powder, mixed spice and cinnamon. Fold in breadcrumbs. Stir in fruit mixture.
  - 4 Divide mixture evenly among pan holes. Smooth tops. Place in a large roasting pan. Pour enough boiling water into roasting pan to come halfway up side of muffin pan. Cover tightly with greased foil. Bake for 35 to 40 minutes or until just firm to touch. Stand for 5 minutes. Remove foil. Turn, top-side down, onto a tray lined with baking paper.
  - 5 **Meanwhile, make Custard** Place milk and cream in a saucepan over low heat. Cook, stirring, for 10 minutes or until almost boiling. Whisk yolks, sugar and cornflour in a bowl until thick and creamy. Slowly whisk in hot milk mixture. Return custard to pan. Cook, stirring, over medium-low heat for 12 minutes or until it coats the back of a spoon. Stir in brandy.
  - 6 Drizzle warm puddings with Custard and top with cherries. Serve immediately.
- NUTRITION:** (per serve) 1744kJ; 20.2g fat; 11.6g sat fat; 5.8g protein; 47.2g carbs; 2g fibre; 187mg chol; 167mg sodium.



## WHITE CHOCOLATE AND MANGO ICE-CREAM PUDDING

**SERVES** 8

**PREP** 20 MINUTES (PLUS OVERNIGHT FREEZING) **COOK** 15 MINUTES

2 litres vanilla ice-cream

2 small mangoes

180g block white chocolate

7 white chocolate and macadamia cookies

White chocolate curls, to serve

**Macadamia Praline**

½ cup macadamia halves, toasted,  
roughly chopped

½ cup caster sugar

**1** Line an 8-cup-capacity metal pudding steamer with plastic wrap, extending plastic wrap 2cm over edge of steamer.

**2** Place ice-cream in a large bowl.

Set aside for 10 minutes to soften (ice-cream should not be melted).

**3** Meanwhile, roughly chop 1 mango.

Using a sharp knife, finely shred ½ of the chocolate. Add chopped mango and shredded chocolate to ice-cream. Stir to combine. Spoon mixture into prepared steamer. Smooth top. Top with cookies,

pressing gently to secure. Cover surface with plastic wrap. Freeze overnight or until firm.

**4 Meanwhile, make Macadamia Praline**

Spread macadamias on a baking tray lined with baking paper. Combine sugar and ½ cup cold water in a saucepan over medium heat. Cook, stirring, until sugar is dissolved. Bring to the boil. Boil, without stirring, for 8 to 10 minutes or until mixture turns golden, brushing down side of pan with cold water if sugar crystals start to form. Working quickly, pour toffee over macadamias on tray. Stand for 15 minutes or until set. Break praline into shards.

**5** Chop remaining chocolate and place in a small microwave-safe bowl. Microwave on MEDIUM (50%), stirring with a metal spoon every 30 seconds, for 1 minute to 1 minute 30 seconds or until melted and smooth. Thinly slice remaining mango. Turn pudding onto a plate. Carefully peel away plastic wrap. Top pudding with mango, praline and chocolate curls. Drizzle with melted chocolate. Serve immediately.

**NUTRITION:** (per serve) 2253kJ; 24.5g fat; 13.4g sat fat; 7.4g protein; 71.9g carbs; 1.1g fibre; 24mg chol; 118mg sodium. ■



# COLD

WHITE CHOCOLATE  
AND MANGO  
ICE-CREAM PUDDING

## THE INFO

+ ENTERTAINING  
+ FREEZER  
+ MAKE AHEAD

**\$2.46**  
PER SERVE



# SUPER SHELF

Check out these great products in shops and supermarkets



## Christmas essential

Delicious eaten straight from the pack or dunked in coffee or milk, UNIBIC Sponge Finger, \$6.59, soak up lots of flavour, so they're also great to use in desserts such as tiramisu and trifles (we used them in our White Peach Mimosa Trifle, p36). Find them at Coles and Woolworths.



## Better with Brita

The BRITA 3-Way filter tap removes impurities from your water for a refreshing taste and helps improve flavours when cooking. At the turn of a lever, you can enjoy filtered water and regular hot and cold on demand. Find it at Harvey Norman, and visit [betterwithbrita.com](http://betterwithbrita.com) for more information.



## Oil-rounder

Cobram Estate Classic Flavour Extra Virgin Olive Oil, \$12.09, is ideal to use in everyday cooking, from roasting vegetables and marinating meat, to dressing a salad. We love to dip crusty bread in it just as it is! Find the full range in Coles and Woolworths.



## Super storage

For its 100-year anniversary, Pyrex has released three new food storage containers – Easy Flex, Easy Seal and Easy Vent – and they're perfect to use during the entertaining season. Made from quality Pyrex glass, they're safe for the oven, freezer, microwave and dishwasher. Find them at Big W from \$8.95.



## To the rescue

The kitchen is a prime location for accidents to occur, especially minor burns, so make sure you keep a tube of Burnaid gel, \$6.55 for 25g, close by. The hydrogel cools and soothes burns quickly, while the melaleuca oil helps prevent infection. Available in Coles and selected pharmacies.



## Have it your way

Pan fried, barbecued, grilled or baked, there are so many ways to use Lemnos Haloumi, \$7.70. It has a slightly salty taste and soft, chewy centre, and is great grilled in a salad, burger or on its own with a squeeze of lemon. Also available in a reduced-salt version. Find it at Coles and Woolworths.



## Triple treat

With strawberries, blackcurrants and boysenberries, Anathoth Farm Three Berry Jam, \$5.50, is fruity and sweet, and delicious spread on toast or dolloped over ice-cream as a quick dessert. Plus, it has no artificial colours or preservatives. Available at Woolworths and Coles.



## Helping hand

From chopping to mixing to steaming, the all-in-one Tefal Cuisine Companion, \$1699, is the helping hand we all need during the festive season. It has both automatic and manual settings, and replaces up to 10 kitchen appliances. Available at Harvey Norman. Visit [cuisinecompanion.com.au](http://cuisinecompanion.com.au).



## Butter me up

Whether it's for pudding or turkey stuffing, Western Star Original Butter, \$4, is ideal to use in a range of sweet and savoury Christmas dishes. Made from only three ingredients – cream, water and salt – the butter has a smooth texture and creamy taste. Find it at Coles and Woolworths.





# *Spruce it up*

There's something so festive about a prettily decorated tree – especially if you can eat it! So gather the kids to help make and decorate these cute little Christmas-tree treats



CHRISTMAS  
MERINGUE TREES

## THE INFO

+ 4 INGREDIENTS  
+ KID-FRIENDLY  
+ ONE BOWL

\$0.07  
EACH





## CHRISTMAS MERINGUE TREES

### THE INFO

+ 4 INGREDIENTS  
+ KID-FRIENDLY  
+ ONE BOWL

\$0.07  
EACH



## CHRISTMAS MERINGUE TREES

**MAKES 20**

**PREP 12 MINUTES (PLUS COOLING)**

**COOK 1 HOUR**

*YOU'LL NEED A 1.5CM STAR-SHAPED  
PIPING NOZZLE.*

**4 egg whites, at room temperature**

**1 cup caster sugar**

**Green gel food colouring**

**Rainbow stars sprinkles, to decorate**

**1** Preheat oven to 120°C/100°C fan-forced. Grease a large baking tray. Line with baking paper.

**2** Using an electric mixer, beat egg whites until soft peaks form. Gradually add sugar, 1 tablespoon at a time, beating until sugar is dissolved after each addition.

**3** Run a skewer dipped into green food colouring down the sides of a piping bag fitted with a 1.5cm star nozzle to form 5 stripes. Spoon meringue mixture into

piping bag. Pipe meringues (about 4cm in diameter), 3cm apart, onto prepared tray, finishing with a peak to create a Christmas tree shape. Decorate meringues with stars.

**4** Bake for 1 hour or until just firm to the touch. Turn off oven. Cool completely in oven with door ajar. Serve.

**NUTRITION:** (per tree) 217kJ; 0.2g fat; 0.1g sat fat; 0.7g protein; 12.4g carbs; 0g fibre; 0mg chol; 11mg sodium.

## WHITE CHRISTMAS TREE POPS

**MAKES 10**

**PREP 40 MINUTES (PLUS 1 HOUR REFRIGERATION AND 20 MINUTES STANDING) COOK 5 MINUTES**

*YOU'LL NEED 10 X 15CM WHITE AND  
10 X 15CM BLUE LOLLIPOP STICKS.*

**550g white chocolate, chopped**

**100g copha**

**½ cup pistachio kernels, toasted, chopped**

**½ cup dried cranberries, finely chopped**



**¾ cup desiccated coconut**

**2½ cups puffed rice cereal**

**160g packet M&M's Minis (pink and brown colours discarded), to decorate**

**1** Grease a 6cm-deep, 22cm round (base) springform pan. Line base and side with baking paper.

**2** Place 500g chocolate and copha in a large microwave-safe bowl. Microwave on HIGH (100%), stirring with a metal spoon halfway through, for 2 minutes or until melted and smooth. Add pistachios, cranberries, coconut and puffed rice cereal. Stir until well combined. Press mixture firmly and evenly into prepared pan. Smooth surface. Refrigerate for 1 hour or until set.

**3** Trim lollipop sticks to 11cm long. Remove White Christmas from pan and place on a chopping board. Using a sharp knife, cut into 10 wedges. Carefully insert 1 white and 1 blue lollipop stick into rounded edge of each wedge to resemble Christmas trees.

**4** Place remaining chocolate in a microwave-safe bowl. Microwave on HIGH (100%) for 1 minute or until melted. Spoon into a snap-lock bag. Snip off 1 corner. Using picture as a guide, decorate Christmas trees, using melted chocolate to attach M&M's. Stand for 20 minutes or until set. Serve.

**NUTRITION:** (per tree) 2437kJ; 38.3g fat; 26.2g sat fat; 6.7g protein; 52.8g carbs; 1.6g fibre; 6mg chol; 108mg sodium. ➤



WHITE CHRISTMAS  
TREE POPS

**THE INFO**

+ CLASSIC UPDATE  
+ KID-FRIENDLY  
+ MAKE AHEAD

**\$2.23**  
EACH





CHOCOLATE  
GINGERBREAD  
TREES

## THE INFO

+ KID-FRIENDLY

\$0.62  
EACH

## CHOCOLATE GINGERBREAD TREES

**MAKES 6**

**PREP** 20 MINUTES (PLUS 1 HOUR REFRIGERATION, 30 MINUTES STANDING AND COOLING) **COOK** 30 MINUTES  
**YOU'LL NEED** 9CM, 7.5CM, 5CM, 4CM AND 2.5CM STAR-SHAPED COOKIE CUTTERS.

**80g butter, softened**

**⅓ cup firmly packed brown sugar**

**⅓ cup golden syrup**

**½ teaspoon ground cinnamon**

**2 teaspoons ground ginger**

**2 tablespoons cocoa powder**

**1½ cups plain flour, plus extra for dusting**

**Gold sugar sprinkles, to decorate**

**1 egg white**

**1½ cups pure icing sugar, sifted**

**1** Preheat oven to 180°C/160°C fan-forced. Grease 2 large baking trays. Line trays with baking paper.

**2** Using an electric mixer, beat butter and sugar until light and fluffy. Add golden syrup. Beat to combine. Sift over cinnamon, ginger, cocoa and flour. Stir until a soft dough forms. Turn out dough onto a lightly floured surface. Knead until smooth. Shape into a disc. Wrap in plastic wrap. Refrigerate for 1 hour.

**3** Roll out dough between 2 sheets of baking paper until 5mm thick. Using the 9cm star-shaped cutter, cut 6 stars from dough. Repeat process using the 7.5cm, 5cm, 4cm and 2.5cm star-shaped cutters, re-rolling and cutting dough trimmings. Place stars, 3cm apart, on prepared trays. Bake, 1 tray at a time, for 12 to 15 minutes or until lightly browned. Working with 1 star at a time, and leaving the smallest stars plain, brush hot stars with cold water and sprinkle with gold sugar sprinkles. Stand on trays to cool completely.

**4** Meanwhile, whisk egg white in a small bowl until foamy. Add icing sugar, 1 tablespoon at a time, whisking until smooth and combined.

**5** Place 9cm stars on a sheet of baking paper. Spoon a little of the icing in the centre of each star. Using the picture as a guide, top each star with a 7.5cm star, rotating the star so the points sit at a different angle to the star below. Repeat layering with more icing and remaining stars (except for the smallest stars) to resemble 6 Christmas trees. Spoon a little icing on the top of each Christmas tree. Top each tree with a small star, standing upright. Stand Christmas trees for 30 minutes or until set. Sprinkle with more gold sprinkles. Serve.

**NUTRITION:** (per tree) 1875kJ; 11.3g fat; 7.2g sat fat; 4.9g protein; 81.7g carbs; 1.5g fibre; 18mg chol; 140mg sodium. ➤



FOOD PREPARATION CLAIRE BROOKMAN

RECIPES AMAL WEBSTER PHOTOGRAPHY JULIE CRESPEL STYLING MARIE-HELENE CLAUZON  
THANKS TO THE CHILDREN (OPPOSITE) FROM LEFT ISAAC, HARRISON AND CHARLOTTE









CHRISTMAS TREE BROWNIES

## THE INFO

+ KID-FRIENDLY

\$0.77  
PER SERVE

## CHRISTMAS TREE BROWNIES

**MAKES** 12

**PREP** 30 MINUTES (PLUS 35 MINUTES STANDING, COOLING AND 1 HOUR REFRIGERATION)

**COOK** 40 MINUTES

*YOU'LL NEED AN 8CM CHRISTMAS TREE COOKIE CUTTER.*

**250g butter, chopped**

**1 ¼ cups firmly packed brown sugar**

**250g dark chocolate, chopped**

**4 eggs, lightly beaten**

**¼ cup cocoa powder**

**1 ¼ cups plain flour**

**White candy stars and icing sugar, to decorate**

**1** Preheat oven to 180°C/160°C fan-forced. Grease a 20cm x 30cm lamington pan. Line base and sides with baking paper, extending paper 2cm above edge of pan on all sides.

**2** Place butter, sugar and 200g chocolate in a saucepan over low heat. Stir for 5 minutes or until melted and smooth. Remove from heat. Transfer to a large heatproof bowl. Stand for 15 minutes to cool.

**3** Stir in egg. Sift over cocoa and flour. Stir to combine. Pour mixture into pan. Bake for 30 minutes or until firm to the touch. Cool completely in pan. Refrigerate for 1 hour.

**4** Using an 8cm Christmas tree cutter, cut 12 trees from brownie. Discard trimmings.

**5** Place remaining chocolate in a microwave-safe bowl. Microwave on HIGH (100%) for 1 minute or until melted. Stand for 2 minutes. Using picture as a guide, attach stars to brownie trees with melted chocolate. Stand for 20 minutes or until set. Holding trees upright, dust with icing sugar to cover edges. Serve.

**NUTRITION:** (per tree) 1444kJ; 19.7g fat; 12.2g sat fat; 4.2g protein; 38.3g carbs; 0.5g fibre; 70mg chol; 150mg sodium.

## MALTED SHORTBREAD TREES

**MAKES** ABOUT 30

**PREP** 30 MINUTES (PLUS 1 HOUR REFRIGERATION, COOLING AND 20 MINUTES STANDING)

**COOK** 35 MINUTES

*YOU'LL NEED 7.5CM, 6.5CM AND 4.5CM CHRISTMAS TREE COOKIE CUTTERS.*

**150g butter, softened**

**⅓ cup caster sugar**

**½ cup malted milk powder**

**1 ¼ cups plain flour, plus extra for dusting**

**½ cup white chocolate melts**

**Pink and blue pearl sugar, white and blue candy stars and pastel confetti sprinkles, to decorate**

**1** Preheat oven to 160°C/140°C fan-forced. Grease 2 large baking trays. Line trays with baking paper.

**2** Using an electric mixer, beat butter and sugar until light and fluffy. Add malt powder and flour. Stir until mixture forms a crumbly dough. Turn out onto a lightly floured surface. Press dough together. Knead until smooth. Shape dough into a disc. Wrap in plastic wrap. Refrigerate for 1 hour.

**3** Roll out dough between 2 sheets of baking paper until 5mm thick. Using the 7.5cm, 6.5cm and 4.5cm Christmas tree cookie cutters, cut trees from dough, re-rolling and cutting dough trimmings.

**4** Place trees, 3cm apart, on prepared trays. Bake, 1 tray at a time, for 12 to 15 minutes or until lightly browned. Stand on trays to cool completely.

**5** Place melts in a microwave-safe bowl. Microwave on HIGH (100%), stirring with a metal spoon halfway through, for 1 to 2 minutes or until melted. Stand for 2 minutes. Spoon chocolate into a snap-lock bag. Snip off 1 corner. Using the picture as a guide, decorate Christmas trees with melted chocolate. Decorate with pearl sugar, stars and sprinkles. Stand for 20 minutes or until set. Serve.

**NUTRITION:** (per tree) 414kJ; 5g fat; 3.5g sat fat; 0.9g protein; 12.6g carbs; 0.2g fibre; 8mg chol; 46mg sodium. ■





MALTED  
SHORTBREAD TREES

### THE INFO

+ KID-FRIENDLY

**\$0.11**  
EACH





# SUGAR & SPICE



**Kim says:** Whether it's starring as a traditional decorated house or in a luscious cheesecake tart, Christmas gingerbread makes all things nice!

GINGERBREAD  
HOUSE

THE INFO

+ KID FRIENDLY

*Set the scene with a log board and model trees, then dust with icing sugar and some fake snow.*







## GINGERBREAD HOUSE

**MAKES** 1 HOUSE

**PREP** 2 HOURS (PLUS REFRIGERATION, COOLING AND STANDING)

**COOK** 45 MINUTES

*YOU'LL NEED A 40CM ROUND CAKE BOARD OR PLATE.*

**5 TeeVee Snacks malt sticks**

**51 green M&M's minis**

**2 x 380g packets M&M's (see notes)**

**9 x 17.5cm long red candy poles**

**4 mini candy canes**

**19 red and white starlight mint pinwheels**

**3 sweet strawberry bricks, thinly sliced**

**2 yellow jubes, halved horizontally**

**1 green and white marshmallow twist**

**30g Flake chocolate bar**

**Icing sugar, for dusting**

### Gingerbread Dough

**3¾ cups plain flour, plus extra for dusting**

**¾ cup firmly packed brown sugar**

**1½ teaspoons bicarbonate of soda**

**3 teaspoons ground ginger**

**1½ teaspoons ground cinnamon**

**¼ teaspoon ground cloves**

**150g butter, chopped**

**½ cup golden syrup**

**1 egg**

**1 tablespoon milk**

### Royal Icing

**2 egg whites**

**3 cups pure icing sugar, sifted**

**2 teaspoons lemon juice**

**1 Make Gingerbread Dough** Place flour, sugar, bicarbonate of soda, ground ginger, cinnamon, cloves and butter in a food processor. Process until mixture resembles fine breadcrumbs. Add syrup, egg and milk. Process until dough just comes together. Turn dough out onto a lightly floured surface. Knead until just smooth. Shape dough into 3 discs. Wrap each disc in plastic wrap. Refrigerate for 30 minutes.

**2 Preheat oven to 180°C/160°C fan-forced.** Line 2 large baking trays with baking paper. Roll out 1 dough disc between 2 sheets of baking paper until 5mm thick. Place 'Front and Back' template on dough (see notes). Cut around template to form front of house. Place on 1 prepared tray. Cut out rectangular door shape from front of house. Place on tray. Using the template as a guide and a 3cm round cutter, cut out a round from front of house to form a window. Re-roll trimmings. Place 'Front and Back' template on dough. Cut around template to form back of house. Place on remaining prepared tray. Using the template as a guide and a 3cm round cutter, cut out a round from back of house to form a window. Refrigerate dough on trays for 10 minutes or until dough is firm. Bake dough for 12 to 15 minutes or until golden and just firm to the touch. Stand gingerbread on trays for 10 minutes before transferring to a wire rack to cool completely.

**3 Repeat step 2 with second dough disc and 'Wall' template.** You will need to cut 2 wall pieces from dough. Using a 4.5cm heart-shaped cutter, cut 1 heart from the centre of each wall to form a window.

**4 Repeat step 2 using remaining dough disc and 'Roof' template.** You will need to cut 2 roof pieces from dough.

**5 Make Royal Icing** Whisk egg whites in a small bowl until foamy. Add icing sugar, 1 tablespoon at a time, whisking until smooth and combined. Stir in lemon juice.

**6 To assemble house,** spoon Royal Icing into a snap-lock bag. Snip off 1 corner. Pipe icing along base and side edges of 1 wall. Stand upright on cake board, using a small glass for support (see Test Kitchen, p20, for hints and tips). Pipe icing along the base and sides of front of house. Stand upright on cake board and attach to wall, using another glass for support. Repeat with remaining wall and back of house to form house. Stand for 1 hour or until icing has set. Remove glasses.

**7 Pipe icing along top edges of walls.** Place 1 roof panel on house so bottom slightly overlaps. Use a glass to support under eave. Hold to secure. Pipe icing along top edge of roof panel. Place remaining roof panel on house. Use a glass to support under eave. Hold to secure. Stand for 2 hours or until set (see notes).

**8 Using picture as a guide and a little icing,** attach malt sticks and 1 M&M's mini to front door. Set aside (do not attach to house). Using picture as a guide and a little icing, attach M&M's to roof. Pipe icing along top of roof and attach 1 red candy pole. Hold until secure. Using a little icing and 4 of the remaining red candy poles, attach poles to corners of house, trimming to fit. Hold until secure. Using a little icing and remaining red candy poles, attach poles to base of house, trimming to fit. Using picture as a guide and a little icing, attach 2 candy canes around each heart-shaped window. Hold until secure. Using picture as a guide and a little icing, attach 10 starlight mint pinwheels to house. Hold until secure. Using the picture as a guide and a little icing, attach strawberry brick pieces to front and back of house for windows (2 at the front and 3 at the back). Using picture as a guide and a little icing, attach jubes to front and back of house. Hold until secure. Using picture as a guide and a little icing, attach remaining green M&M's minis to house. Pipe a little icing around frame of door. Using picture as a guide and a little icing, attach door to front of the house. Using picture as a guide and a little icing, attach green marshmallow to roof as a chimney. Hold until secure. Pipe remaining icing along edges of roof for icicles. Using picture as a guide, arrange remaining starlight mint pinwheels in front of house for a path. Cut the Flake into pieces to resemble logs. Arrange logs in front of house in a stack. Dust house with icing sugar for snow. Serve. ➤

### Cook's notes:

- + We used red, green, blue and yellow M&M's. Any combination of assorted sweets can be used to decorate the house.
- + Find the Gingerbread House template at [superfoodideas.com.au](http://superfoodideas.com.au).
- + It's essential to assemble the house and allow it to dry thoroughly before decorating.





GINGERNUT CHEESECAKE  
TART WITH STICKY  
MAPLE PEARS

THE INFO

+ ENTERTAINING

\$1.83  
PER SERVE



GINGERNUT CHEESECAKE TART  
WITH STICKY MAPLE PEARS

**SERVES** 8

**PREP** 25 MINUTES (PLUS 6 HOURS  
REFRIGERATION) **COOK** 15 MINUTES

**1½ x 250g packets ginger nut biscuits**

**125g butter, melted**

**2 teaspoons gelatine powder**

**2 tablespoons boiling water**

**300ml thickened cream**

**375g cream cheese, softened**

**⅓ cup caster sugar**

**2 tablespoons maple syrup**

**Extra 300ml thickened cream, whipped**

**Maple Caramel Pears**

**40g butter**

**⅓ cup brown sugar**

**⅓ cup maple syrup**

**⅓ cup thickened cream**

**3 packham's triumph pears, peeled,  
quartered lengthways, cored**

**1** Grease a 4cm-deep, 24cm round (base)  
loose-based fluted flan tin.

**2** Place biscuits in a food processor.  
Process until fine crumbs form. Add  
butter. Process until combined. Press  
mixture over base and side of prepared  
tin. Refrigerate for 30 minutes.

**3** Sprinkle gelatine over boiling water in a  
small heatproof jug. Whisk with a fork until  
gelatine has dissolved. Set aside to cool.

**4** Meanwhile, using an electric mixer,  
beat cream until just-firm peaks form. In  
a separate bowl, beat cream cheese, sugar  
and maple syrup for 2 to 3 minutes or until  
smooth (see note). Beat gelatine mixture  
into cream cheese mixture. Fold in whipped  
cream. Pour into prepared tin. Refrigerate  
for 6 hours or until filling is firm.

**5** Meanwhile, make Maple Caramel Pears  
Place butter, sugar, maple syrup and cream  
in a large frying pan over medium heat.

Cook for 2 minutes or until melted and  
combined. Bring to a simmer. Add pear.  
Simmer, turning pear in sauce, for 4 to  
5 minutes or until just tender. Transfer  
pears to a heatproof bowl. Simmer sauce  
for a further 3 to 4 minutes or until slightly  
thickened. Set aside to cool.

**6** Just before serving, dollop cheesecake  
with extra whipped cream. Arrange pears  
on top and drizzle with sauce. Serve.

**NUTRITION:** (per serve) 3929kJ; 66.4g fat;  
43.1g sat fat; 8.6g protein; 78g carbs;  
1.3g fibre; 165mg chol; 477mg sodium.

**Cook's note:**

Make sure the cream cheese mixture is  
at room temperature when adding the  
gelatine. If the cream cheese mixture  
is too cold, the gelatine will set in lumps.



## FROZEN EGGNOG WITH GINGERBREAD CRUMBLE

**SERVES** 8

**PREP** 20 MINUTES (PLUS 3 HOURS AND OVERNIGHT FREEZING)

**COOK** 20 MINUTES

2 eggs

4 egg yolks

⅓ cup caster sugar

2 tablespoons brandy

½ teaspoon ground nutmeg

1¾ cups thickened cream

Boozy Strawberries (see notes), crushed  
brandy snaps and icing sugar, to serve

### Gingerbread Crumble

½ cup almond meal

½ cup plain flour

⅓ cup dark brown sugar

2 teaspoons ground ginger

¼ teaspoon mixed spice

60g butter, chilled, chopped,  
plus 90g extra butter, melted

**1 Make Gingerbread Crumble** Preheat oven to 200°C/180°C fan-forced. Line a baking tray with baking paper. Combine almond meal, flour, sugar, ginger and mixed spice in a medium bowl. Using fingertips, rub chopped butter into mixture until mixture resembles coarse crumbs. Spread mixture in a thin layer on prepared tray. Bake for 12 to 15 minutes, stirring every 4 to 5 minutes, or until golden and crisp. Cool.

**2** Grease a 6cm-deep, 11cm x 21cm (base) loaf pan. Line base and sides with baking paper, extending paper 5cm above edges. Combine ⅓ crumble with ⅓ of the extra melted butter. Sprinkle over base of pan, pressing with back of a spoon to compact.

**3** Place eggs, yolks and sugar in a heatproof bowl. Place bowl over a saucepan of simmering water (do not allow bowl to touch water, see notes). Whisk mixture for 4 minutes or until thick and creamy. Remove from heat. Place bowl in a large bowl of iced water. Whisk until cool. Whisk in brandy and nutmeg until combined.

**4** Using an electric mixer, beat cream until just-firm peaks form. Fold in egg mixture until just combined. Pour ½ the egg mixture over crumble in pan. Cover surface with plastic wrap. Freeze for 1 hour or until just starting to set. Refrigerate remaining egg mixture until required. Combine ⅓ the remaining crumble with ⅓ the remaining extra melted butter (see notes). Sprinkle over egg mixture, pressing gently to secure.

FROZEN EGGNOG WITH GINGERBREAD CRUMBLE

## THE INFO

+ ENTERTAINING

**\$1.74**  
PER SERVE

Top with remaining egg mixture. Cover surface with plastic wrap. Freeze for 2 hours or until just starting to set. Combine remaining crumble with remaining extra melted butter. Sprinkle over egg mixture, pressing gently to secure. Cover surface with plastic wrap. Freeze overnight or until firm.

**5** Turn out onto a serving plate. Discard paper. Stand for 5 minutes. Top with Boozy Strawberries and brandy snaps. Dust with icing sugar. Serve immediately.

**NUTRITION:** (per serve) 2548kJ; 44.8g fat; 25.4g sat fat; 7.7g protein; 41.1g carbs; 1.9g fibre; 222mg chol; 209mg sodium. >



## Cook's notes:

- + To make Boozy Strawberries: Hull and halve 250g strawberries. Combine strawberries, 1 tablespoon brandy and 2 tablespoons icing sugar in a bowl. Set aside for 2 hours, stirring every 30 minutes, to allow flavours to develop.
- + Make sure that the water in the saucepan only reaches a gentle simmer, and is not boiling, as too much heat will cause the eggs to curdle.
- + You will need to re-melt the extra butter as you go, as it will firm up when left to stand.



## GINGER SHORTBREAD FRUIT MINCE TARTS

**MAKES** 24

**PREP** 30 MINUTES (PLUS 30 MINUTES REFRIGERATION) **COOK** 20 MINUTES

**410g jar fruit mince**

**¼ cup finely chopped prunes**

**1 large green apple, peeled,  
finely chopped**

**1 teaspoon finely grated lemon rind**

**1 egg, lightly beaten**

**1 tablespoon demerara sugar**

**Icing sugar, for dusting**

### Ginger Shortbread Pastry

**1½ cups plain flour, plus extra for dusting**

**1 teaspoon ground ginger**

**½ teaspoon mixed spice**

**½ cup brown sugar**

**125g butter, chilled, chopped**

**1 egg yolk**

**1 Make Ginger Shortbread Pastry** Combine flour, ginger, mixed spice, sugar and butter in a food processor. Process until mixture resembles fine breadcrumbs. Add egg yolk. Process until dough just comes together. Turn pastry out onto a lightly floured surface. Knead until just smooth. Shape pastry into a disc. Wrap in plastic wrap. Refrigerate for 30 minutes.

**2** Preheat oven to 200°C/180°C fan-forced. Grease 2 x 12-hole, 1½ tablespoon-capacity round-based patty pans. Roll out ⅔ of the pastry between 2 sheets of baking paper until 3mm thick. Using a 7cm round cutter, cut 24 rounds from pastry. Discard trimmings. Press pastry rounds into prepared pan holes.

**3** Roll out remaining pastry between 2 sheets of baking paper until 3mm thick. Using a 4.5cm gingerbread man cutter, cut 24 gingerbread men from pastry, re-rolling trimmings if necessary.

**4** Combine fruit mince, prunes, apple and rind in a medium bowl. Divide mixture evenly among pastry cases. Brush one side of each gingerbread man with egg and place, egg-side down, on each tart. Brush tops with egg. Sprinkle with demerara sugar. Bake for 20 minutes or until golden. Cool for 5 minutes in pans. Transfer to a wire rack to cool. Dust with icing sugar. Serve.

**NUTRITION:** (per tart) 547kJ; 3.9g fat; 2.4g sat fat; 1.4g protein; 22.6g carbs; 1g fibre; 20mg chol; 60mg sodium.

GINGER SHORTBREAD  
FRUIT MINCE TARTS

### THE INFO

**\$0.38**  
EACH



## GINGER AND PISTACHIO FRIDGE CAKE

**SERVES** 12

**PREP** 15 MINUTES (PLUS 4 HOURS 10 MINUTES REFRIGERATION)

**COOK** 5 MINUTES

**250g gingernut biscuits, chopped  
into 2cm pieces**

**½ cup pecans, toasted, chopped**

**¼ cup pistachio kernels, toasted, chopped**

**½ cup dried cranberries, chopped**

**½ cup chopped dried soft and juicy figs**

**2 tablespoons finely chopped glacé ginger**

**150g dark chocolate, chopped**

**80g butter, chopped**

**½ cup sweetened condensed milk**

**1 teaspoon finely grated orange rind**

**¼ cup milk chocolate melts**

**1** Grease a 6cm-deep, 9cm x 19cm (base) loaf pan. Line base and sides with baking paper, extending paper 5cm above edges. Combine biscuits, pecans, pistachios, cranberries, figs and ginger in large bowl. **2** Place dark chocolate, butter and condensed milk in a medium saucepan

over low heat. Cook, stirring, for 2 to 3 minutes or until melted and smooth. Stir in rind. Add to biscuit mixture. Stir until well combined.

**3** Spoon mixture into prepared pan. Level surface with a spatula. Cover with plastic wrap. Refrigerate for 4 hours or until set.

**4** Place chocolate melts in a microwave-safe bowl. Microwave on HIGH (100%), stirring with a metal spoon halfway through, for 1 minute until melted and smooth.

**5** Using baking paper, lift cake from pan and transfer to a board. Discard paper. Drizzle top with melted chocolate. Refrigerate for 10 minutes or until chocolate has set. Cut into slices. Serve (see note).

**NUTRITION:** (per serve) 1416kJ; 16.7g fat; 8.7g sat fat; 4.3g protein; 42g carbs; 1.7g fibre; 17mg chol; 74mg sodium.

### Cook's note:

**Keep cake in the fridge for up to 1 week. It will soften on standing, so only remove it from the fridge just before serving.**



GINGER AND PISTACHIO  
FRIDGE CAKE

THE INFO

+ MAKE AHEAD  
+ NO-BAKE

\$1.17  
PER SERVE



GINGERBREAD  
DIPPING SPOONS

THE INFO

+ SUPER-CHEAP

\$0.23  
EACH



GINGERBREAD DIPPING SPOONS

MAKES 40

PREP 30 MINUTES (PLUS 6 HOURS  
REFRIGERATION AND 40 MINUTES  
STANDING) COOK 30 MINUTES

WE USED A 15CM SPOON-SHAPED CUTTER  
FOR THIS RECIPE.

1¾ cups plain flour, plus extra for dusting

½ cup brown sugar

¼ cup treacle

3 teaspoons ground ginger

¼ teaspoon ground cloves

150g butter, chopped

1 egg yolk

1 cup white chocolate melts

1 cup dark chocolate melts

½ cup flaked almonds, toasted, crushed

Pistachio Praline

¼ cup pistachio kernels, toasted, chopped

½ cup caster sugar

1 Combine flour, sugar, treacle, ginger, cloves and butter in a food processor. Process until mixture resembles fine crumbs. Add egg yolk. Process until dough just comes together. Turn out

dough onto a lightly floured surface. Knead until just smooth. Shape dough into 2 discs. Wrap each disc in plastic wrap. Refrigerate for 30 minutes.  
2 Preheat oven to 180°C/160°C fan-forced. Line 2 large baking trays with baking paper. Roll 1 disc between 2 sheets of baking paper until 5mm thick. Using a 15cm spoon-shaped cutter, cut spoons from dough, re-rolling trimmings. Place on prepared trays. Bake for 12 minutes or until golden. Remove from oven. Working quickly, use a metal teaspoon to make an indent in round end of each spoon. Stand on trays for 5 minutes. Transfer to a wire rack to cool. Repeat with remaining dough.  
3 Meanwhile, make Pistachio Praline Line a baking tray with baking paper. Spread pistachios, in a single layer, on prepared tray. Place sugar and ¼ cup water in a small saucepan over low heat. Cook, stirring, until sugar dissolves. Increase heat to medium-high. Bring to the boil. Boil, without stirring, for 5 to 7 minutes or until golden. Remove from heat. Pour over pistachios. Stand for 15 minutes or until

hard. Break praline into large pieces. Place praline in a food processor. Process until finely chopped. Transfer to a small dish.  
4 Place white melts in a microwave-safe bowl. Microwave on HIGH (100%), stirring with a metal spoon halfway, for 1 to 2 minutes or until melted and smooth. Stand for 2 minutes. Spoon a little white chocolate into indent of 1 spoon. Sprinkle with a little praline. Place spoon on a baking paper-lined tray. Repeat process with half the remaining spoons, white chocolate and praline.  
5 Place dark melts in a microwave-safe bowl. Microwave on HIGH (100%), stirring with a metal spoon halfway, for 1 to 2 minutes or until melted and smooth. Stand for 2 minutes. Spoon a little dark chocolate into indent of 1 spoon. Sprinkle with almonds. Place on a baking paper-lined tray. Repeat process with remaining spoons, dark chocolate and almonds. Stand for 30 minutes or until set. Serve.  
NUTRITION: (per spoon) 486kJ; 6.1g fat; 4.1g sat fat; 1.3g protein; 14.1g carbs; 0.4g fibre; 11mg chol; 36mg sodium. ■





# RECIPE recollections

When Melanie Chester saw our *Recipe Recollections* feature, she knew she had to send in her grandmother Cecilia's recipe for plum pudding. Then she thought she'd do it in secret and surprise her on Christmas Day

**'C**hristmas takes on a different meaning for everyone, and for me it's all about getting together with my big family at a local hall in Perth. There are too many of us to gather at my grandmother's home – she has 12 children, 36 grandchildren and 41 great-grandchildren, with another on the way! Oh, the memories, the laughter, the amazing food we share.

At the grand age of 92, Cecilia is still an amazing woman – and cook. She continues to delight us with her cakes, jams, pies, sweet slices and, of course, her plum pudding – all made from scratch, and with lots of love.

My grandmother's advice and example have always inspired me, and I think she's just the best. And with its perfect balance of plump fruit, nuts and spice, her pudding is the best, too!

*Melanie Chester, Cecilia's granddaughter*

**FROM TOP LEFT: CECILIA, AGE 20, WITH HER HUSBAND, ARTHUR, ON THEIR HONEYMOON; CECILIA IN HER KITCHEN TEACHING ME HOW TO MAKE HER PUDDING; CECILIA AND ME ON MY WEDDING DAY.**

## CECILIA'S ROYAL PLUM PUDDING

**SERVES 12**

**PREP 25 MINUTES COOK 6 HOURS**

**$\frac{3}{4}$  cup plain flour**

**Pinch of salt**

**$\frac{1}{2}$  teaspoon ground nutmeg**

**1 teaspoon mixed spice**

**150g chilled butter, chopped**

**$\frac{1}{2}$  cup blanched almonds, chopped**

**375g packet raisins, chopped**

**$\frac{2}{3}$  cup mixed peel**

**$\frac{2}{3}$  cup sultanas**

**$\frac{3}{4}$  cup currants**

**$1\frac{1}{2}$  cups fresh breadcrumbs (see notes)**

**$\frac{1}{2}$  cup white granulated sugar**

**3 eggs**

**$\frac{1}{4}$  cup brandy (see notes)**

**$\frac{1}{2}$  cup milk**

**Vanilla custard, to serve**

**1** Grease an 8-cup-capacity metal pudding steamer with lid. Line base with baking paper.

**2** Sift flour, salt, nutmeg and spice into a large bowl. Using fingertips, rub butter into mixture. Add almonds, raisins, peel, sultanas, currants, breadcrumbs and sugar. Stir to combine.

**3** Whisk eggs, brandy and milk. Add to fruit mixture. Mix well to combine. Spoon into prepared steamer. Smooth top.

**4** Place a sheet of baking paper on top of a sheet of foil. With 1 short end facing you, fold paper and foil to make a pleat in the centre. Place, foil-side up, over top of pudding. Secure lid. Scrunch foil and paper around edge of steamer. Place in a large saucepan. Pour enough boiling water into pan to come halfway up side of steamer. Cover pan with lid. Place over medium heat. Boil for 6 hours, topping up with boiling water when necessary.

**5** Remove steamer from saucepan. Stand for 5 minutes. Turn pudding onto a plate. Serve warm with custard.

**NUTRITION:** (per serve) 2028kJ; 16.8g fat; 9g sat fat; 9g protein; 71.5g carbs; 73.7g fibre; 68mg chol; 294mg sodium. ■

## Cook's notes:

+ You will need about 3 slices of fresh bread to make  $1\frac{1}{2}$  cups of breadcrumbs.

+ Whisky, rum or apera can be substituted.





CECILIA'S  
ROYAL PLUM  
PUDDING

THE INFO

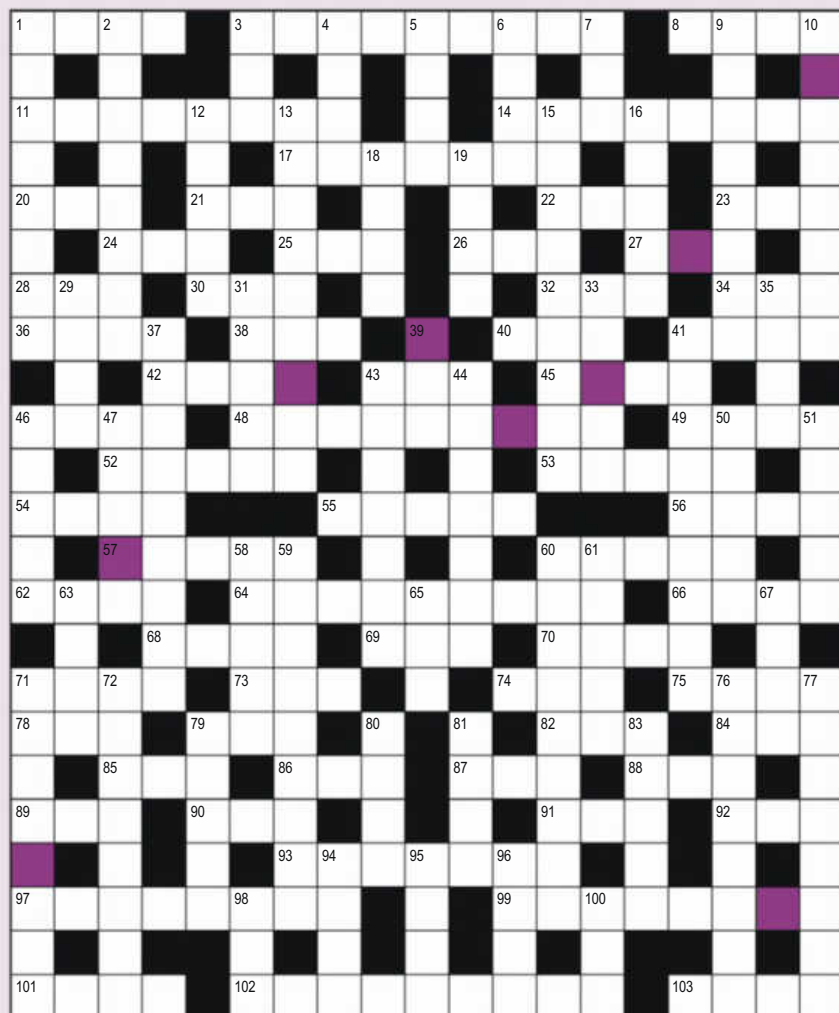
\$1.38  
PER SERVE





# PUZZLES

**CROSSWORD** WHEN THE CROSSWORD IS COMPLETE, THE COLOURED BOXES SPELL OUT A MYSTERY WORD.



## ACROSS

- 1 Baby-bottle top
- 3 Dishonestly
- 8 Miscalculates
- 11 Occasion
- 14 Dark-haired woman
- 17 Evict from home
- 20 Martini ingredient
- 21 Screen on TV
- 22 Swine
- 23 Biro fluid
- 24 Water outlet
- 25 Small hotel
- 26 Lyrical poem
- 27 Chicken
- 28 Caviar
- 30 Tea for ...
- 32 Fitting
- 34 Day before, ... of
- 36 Detergent foam
- 38 Massage
- 40 Support garment
- 41 Nudge
- 42 Sadly
- 43 Pelvic area
- 45 Audible breath
- 46 Harbour ferry
- 48 Tillers of land
- 49 Relieve
- 52 Tiddly
- 53 Pilfer
- 54 Entrance
- 55 Perfect
- 56 Filter
- 57 Glee
- 60 Move furtively
- 62 Spine part
- 64 Written testimonial
- 66 Close by
- 68 Opera song
- 69 Piece of turf
- 70 Crowd revolt
- 71 Mixing dish
- 73 Strive
- 74 Table upright
- 75 Spinnaker or jib
- 78 Single number
- 79 Squirt
- 82 For what reason?
- 84 Application
- 85 Wonderment
- 86 Escape, ... the coop
- 87 Wane
- 88 Out-of-the-ordinary
- 89 Mongrel
- 90 Grief
- 91 Feel sick
- 92 Inquire

## DOWN

- 93 Exact (meaning)
- 97 Twins, ..., quadruplets
- 99 Dynamiting
- 101 Aromatic herb
- 102 Newness
- 103 Colours (hair)
- 1 Catalysts
- 2 Agreed
- 3 Chilli ... carne
- 4 Take lid off
- 5 Unit of weight
- 6 Gives nickname to
- 7 Thou
- 9 Barrister's holding fee
- 10 Dotted
- 12 Modify
- 13 Inquisitively
- 15 Does trial run for
- 16 Nocturnal hours
- 18 Expert, dab ...
- 19 Knowledgeable about (2,2)
- 29 Greek liquor
- 31 Enfolds
- 33 ... the town red!
- 35 Solemnly promises
- 37 Humorously critical
- 39 Fix (race)
- 41 Game birds
- 43 Nestles
- 44 Put into words
- 46 Waited, ... one's time
- 47 Minute particles
- 50 Not dissimilar
- 51 Diner
- 58 Clichéd
- 59 Genuine
- 60 Zany person
- 61 Horse's cry
- 63 Religious statue
- 65 Souped-up car, hot ...
- 67 Line of rotation
- 71 Shuns in protest
- 72 Growing tired (of)
- 76 Brazenness
- 77 Seepages
- 79 Sapphire or diamond
- 80 Blister-like pouch
- 81 Social equal
- 83 Egg yellows
- 94 Capri or Wight
- 95 Inscribe
- 96 Competent
- 98 Fairy
- 100 Beast of burden

## SOLUTION:

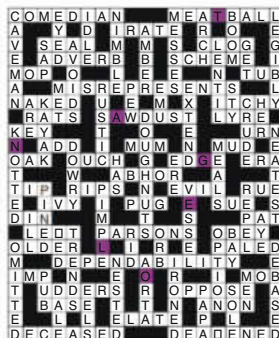
## SUDOKU

Every number from 1 to 9 must appear in a square in every row, column and 3x3 box.



## NOVEMBER ISSUE'S SOLUTIONS

Issue 175, Sudoku (below left)  
Issue 175, Crossword (below right):  
Tangelo



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#### THIS MONTH TRIFLES

#### COFFEE, HAZELNUT AND CHOCOLATE MOUSSE TRIFLE

SERVES 16

PREP 30 MINUTES (PLUS REFRIGERATION AND COOLING) COOK 10 MINUTES  
START THIS RECIPE 1 DAY AHEAD.

3 x 85g packets raspberry jelly crystals  
1/2 cup coffee-flavoured liqueur  
900g tub double thick vanilla custard  
Grated dark chocolate, to serve  
Chocolate Hazelnut Cake  
2 cups self-raising flour  
1/2 cup cocoa powder, sifted  
1/2 cup hazelnut meal  
1/2 cup caster sugar  
3 eggs  
1 cup milk  
2 teaspoons vanilla extract  
125g butter, melted, cooled  
Chocolate Mousse  
180g block dark chocolate, chopped  
600ml thickened cream  
1/2 cup cocoa powder, sifted

**1 Make Chocolate Hazelnut Cake** Preheat oven to 180°C/160°C fan forced. Grease a 6cm deep, 22cm round cake pan. Line base and side with baking paper. Combine flour, cocoa, hazelnut meal and sugar in a large bowl. Make a well in centre. Whisk eggs, milk and vanilla. Add to flour mixture with butter. Whisk well to combine. Pour mixture into prepared

pan. Bake for 45 to 50 minutes or until a skewer inserted into centre of cake comes out clean. Stand in pan for 10 minutes. Turn out, top side up, onto a baking paper lined wire rack to cool completely.

**2 Make jelly** following packet directions. Refrigerate for 2 hours or until thick and beginning to set.

#### 3 Meanwhile, make Chocolate Mousse

Place chocolate and cream in a large microwave-safe bowl. Microwave on HIGH (100%), stirring with a metal spoon every 30 seconds, for 2 to 3 minutes or until chocolate is melted and mixture is combined. Cool for 15 minutes. Refrigerate for 2 hours or until cold and thick.

**4** Using an electric mixer, beat cooled chocolate mixture and cocoa until soft peaks form.

**5** Trim top of cake to level. Cut cake in half horizontally. Trim edge of cakes to fit in bowl snugly. Place 1 cake half in a 14cm deep, 20cm round (16 cup capacity) trifle bowl. Drizzle with 1/2 the liqueur. Dollop with 1/2 the jelly, then 1/2 the Chocolate Mousse, then 1/2 the custard. Place remaining cake half over custard. Repeat layers. Cover with plastic wrap. Refrigerate overnight.

**6** Top trifle with grated chocolate. Serve.

**NUTRITION:** (per serve) 2268kJ; 29.8g fat; 18.1g sat fat; 9.1g protein; 58g carbs; 1g fibre; 91mg chol; 311mg sodium.

COFFEE, HAZELNUT AND CHOCOLATE MOUSSE TRIFLE  
THE INFO  
CLASSIC UPDATE  
MAKE AHEAD

\$1.38  
per serve

©2015/2016 super food ideas 37

## Try cookmode

+ Simple **step-by-step** instructions with **all the ingredients** listed. Use this app in the kitchen to make **cooking even easier!**

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